

Ingredients	5 SERVES	25 SERVES	50 SERVES
Olive oil spray	As needed		
Eggplant, large	1	5	10
Brown onion, large	1	5	10
Garlic clove	2	8	15
Lean lamb mince	500g	2.5kg	5kg
Plain flour	2 tsp	2.5 tbsp	5 tbsp
Ground cinnamon	1 tsp	1 tbsp	2.5 tbsp
Beef stock	250mL	1.25L	2.5L
Ground pepper	¼ tsp	1 tsp	2 tsp
Fresh parsley	1 tbsp	1/3 cup	2/3 cup
Can of diced tomatoes	400g	2kg	4kg
Butter/margarine	30g	150g	300g
Plain flour (white sauce)	2 tbsp	2/3 cup	1 ¼ cup
Milk	1 cup	1.25L	2.5L
Egg yolks	2	10	20
Parmesan cheese	1 tbsp	1/3 cup	2/3 cup



### Cooking Tips:

- Use the left over egg whites to make a pavlova for dessert
- Serve with a salad and bread, or with a side of roast vegetables

## Method

1. Pre-heat oven to 180 degrees Celsius.
2. Slice eggplants into 1cm thick strips and place on oven tray. Spray with olive oil and bake in oven for 10-15 minutes or until browned.
3. Heat a non stick pan, spray with oil and cook finely diced onion and crushed garlic until onion is translucent.
4. Add lamb mince to pan, sprinkle with the flour and cook for 1-2 minutes.
5. Add cinnamon, stock, pepper, chopped parsley and tomatoes. Simmer, uncovered for 15-20 minutes.
6. Melt butter or margarine in a saucepan, stir in flour and cook, stirring for 1-2 minutes. Add milk gradually, stirring constantly, until sauce thickens.
7. Beat egg yolks in a bowl. Remove sauce from heat and gradually add egg, stirring constantly.
8. Place a third of the eggplant in a greased, oven-proof dish. Spread over half the meat sauce. Add another third of the eggplant. Add the remaining meat sauce, and top with the remaining eggplant. Pour white sauce over top and sprinkle with grated parmesan cheese.
9. Bake in a moderate oven for 40 minutes or until golden.