Moussaka with goat's cheese and vegetarian mince

Used Bresc products

Bresc Peperoncini marinati 1000g

Bresc Spanish garlic Ajo de Andalucia 450g

Ingredients

10

- 500 g goat's cheese
- 500 g vegetarian mince
- 250 g Bresc peperoncini marinati
- 50 g Bresc ajo de Andalucía
- 10 tomatoes
- 5 aubergines
- 3 red onion
- olive oil
- cress

Preparation method

Preheat the oven to 200 °C. Chop the onion and the tomatoes. Fry the onion and add the tomato and mince, stew it and season with salt and pepper. Slice the aubergine, sprinkle with salt and leave for 20 minutes. Rinse aubergine slices and pat them dry. Grill the slices on both sides in a grill pan. Grease a dish with oil and place the slices of aubergine in it. Spoon some of the vegetarian mince mixture over it, crumble the goat's cheese over that and sprinkle the peperoncini on top. Repeat this process and cover it with the goat's cheese. Bake in the moussaka in the oven for 20 minutes, then serve immediately.

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