**LE CREUSET STONEWARE**
**Petite Casseroles**

**Mini Moussakas**

**Makes 4**

These little casseroles pack all the Middle-Eastern and Grecian flavours of a classic moussaka in a convenient individual serving.

Preparation time: 15 minutes

Cooking time: 40 minutes

**INGREDIENTS**

1 tablespoon oil, for frying

1 small onion, diced

1 garlic clove, crushed

500g lamb mince

1 heaped teaspoon oregano

1 teaspoon cinnamon

1 teaspoon cumin

1 teaspoon ground coriander

1 teaspoon smoked paprika

2 tablespoons sun-dried tomato paste

60ml good-quality red wine

1 400g tin chopped tomatoes

Sea salt and cracked black pepper

1 medium-sized sweet potato

1 aubergine

150g crème fraîche

40g cheddar cheese, grated

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**METHOD**

Preheat oven the to 200⁰C/ Fan 180⁰C/ Gas Mark 6

1. Heat a little oil in a frying pan and sauté the onion for 5 - 6 minutes until soft. Add the garlic along with a pinch of salt and fry for a further 1 minute.
2. Add the lamb to the pan and cook until browned. Sprinkle in the oregano and all the spices and fry for another 1-2 minutes before adding the sun-dried tomato paste.
3. Pour in the wine and simmer for 2 minutes before adding the chopped tomatoes. Allow to simmer and reduce over a medium heat for approximately 10 minutes until thick. Season to taste.
4. In the meantime, take the aubergine and slice at its widest part into 4 x 1cm-thick rounds. Brush with a little oil and place on a hot griddle for 3 - 4 minutes. Once lightly charred, flip over and repeat on the other side. Set aside.
5. Meanwhile wash and prick the sweet potato and cook in the microwave on high for 5 minutes. Remove from the microwave and slice into 1cm-thick rounds.
6. When ready to assemble, divide the lamb mince equally between the 4 petite casseroles. Lay the sweet potato on top followed by the aubergine rounds. Spoon over a little crème fraîche before finishing with a sprinkling of grated cheese.
7. Place the casseroles on a baking tray and put in the oven for 20 minutes until golden and bubbling. For an extra crispy topping, place under the grill for a couple of minutes.
8. Serve with a green salad and crusty bread for dipping.

**Cook’s Notes**

* Make your moussaka in advance not only to make light work of dinner but making the day before will help to develop the flavour. Follow the method to step 4 before covering with a lid and placing in the fridge. Allow an extra 5 minutes in the oven if cooking from fridge temperature.