



Moussaka with truffle cheese



Ingredients

- 1 Henri Willig organic Biscuit Cheese with Truffle Cheese
- 1 aubergine
- 4 large potatoes
- 1 onion
- 2 cloves of garlic
- 1 pot of truffle sauce
- 4 tomatoes
- 1 packet of pasta sauce
- 1 diced tomatoes
- 1 pack of minced vegetarian meat
- pinch of Italian herbs
- pinch of paprika

Moussaka with truffle cheese: a simple and tasty twist on the classic. In just 45 minutes, you can put this dish on the table for four people. The combination of potatoes, aubergine, vegetarian minced meat and truffle sauce makes it perfect as a main dish, brunch or lunch. Making your own moussaka has never been easier or tastier!

Preparation

- 1: Peel and thinly slice the potatoes. Cook until the potato slices are tender.
- 2: Meanwhile, chop the onion, garlic, tomato and aubergine.
- 3: Then place the aubergine in the oven or airfryer for 20 minutes. Both can be heated to 200 degrees.
- 4: Fry the onion and garlic and fry the veggie mince until loose.
- 5: After about 5 minutes, add the pasta sauce, diced tomatoes, paprika powder and Italian herbs.
- 6: Prepare the baking dish. Start with a layer of potatoes, then a layer of meat sauce, a layer of aubergine, a layer of truffle sauce and then a layer of tomatoes. Then another layer of potatoes and so on until your dish is full.
- 7: Grate the truffle cheese over the dish until you have a generous layer.
- 8: Put the baking dish (or dishes) in the oven at 180 grande for 30 minutes.

What makes truffle cheese so special?

Truffle cheese has a unique and luxurious flavour thanks to the truffles. It is a perfect combination of the earthy, umami flavour of truffles and the rich, creamy texture of cheese.

What do you drink with truffle cheese?

Truffle cheese goes well with a light white wine like Chardonnay, a fruity rosé or even a soft red wine. For a more upmarket experience, pair it with champagne or a good port.

Serving and variation tips:

- **Extra herbs:** Add extra herbs like thyme, oregano or a little nutmeg for an extra boost of flavour.



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- **Other vegetables:** Vary with vegetables and replace the aubergine with grilled peppers or spinach, for example. These vegetables add depth to the flavour.
 - **Wine recommendation:** Pair the moussaa with a delicious glass of wine, for example the Henri Willig Organic Merlot Wine.
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