



Moussaka

This typical **Greek** dish is actually traditional also in a number of countries of the **Levant**. Its very name, *moussaka*, has derived from the Arabic word for *chilled*, as in the **Arab world** this dish is served cold. The Greek tradition dictates the use of layered **eggplant** sautéed with **tomato** and **minced meat** (usually lamb) and topped with a creamy **béchamel** sauce before being baked in the oven. Season it with olive oil and freshly ground pepper for some extra flavor...



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