



**LENTIL MOUSSAKA**

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*2/3 cup oil*  
*1 onion, chopped*  
*4 celery sticks, chopped*  
*1 clove garlic, crushed*  
*1 × 400 g can tomatoes*  
*1 1/4 cups green lentils*  
*2 tablespoons shoyu\**  
*1/4 teaspoon pepper*  
*4 cups water*  
*500 g (1 lb) eggplant*  
*salt*

### TOPPING:

*2 eggs, beaten*  
*2/3 cup yogurt*

### TO FINISH:

*2 tablespoons grated*  
*Parmesan cheese*

Heat 1 tablespoon of the oil in a pan, add the onion and cook until softened. Add the celery, garlic, tomatoes with their juice, lentils, shoyu, pepper and water. Cover and simmer for 50 minutes, until cooked.

Meanwhile, slice the eggplant, sprinkle with salt and leave in a colander for 1 hour. Drain and pat dry with kitchen paper.

Heat some of the remaining oil in a frying pan, add the eggplant in batches and cook on both sides until golden; add more oil as required. Drain on kitchen paper.

Cover the base of a shallow ovenproof dish with the lentil mixture and arrange a layer of eggplant slices on top. Repeat the layers, finishing with eggplant.

Mix the topping ingredients with salt and pepper to taste, and pour over the eggplant. Top with the cheese and bake in a preheated moderate oven, 180°C (350°F), for 30 to 40 minutes, until golden.

**Serves 4**