# Kilis tava (minced lamb and aubergine bake)

**Whole recipe**

## Ingredients

| | |
|---|---|
| **1 kg** | Ground lamb |
| **200 g** | Onion<br>1¾ pc |
| **500 g** | Eggplant<br>7¼ glass |
| **600 g** | Tomato<br>5 pc |
| **200 g** | Long green pepper |
| **20 g** | Ground black pepper<br>2¾ tbsp |
| **20 g** | Red pepper flakes<br>3¾ tbsp |
| **20 g** | Salt<br>1 tbsp |

## Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

## Method

1. Slice the aubergine thinly and arrange it in a baking tray.
2. Chop most of the onion and peppers very finely. Knead them by hand with the mince, black pepper, chilli flakes and salt until the mixture is even and thick. Set aside a piece of onion and pepper for the edge of the tray.
3. With a wet hand, spread the mince mixture about 0.5 cm thick over the aubergine. Quarter the reserved onion and line the edge of the tray with it, alternating with tomato.
4. Cut the mince into 8 equal wedges from the centre outwards. Place a lengthwise-halved pepper between the wedges.
5. Bake in an oven at 250 °C.
   **20 min**

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