

Kat Kat Musakka

Traditional Turkish layered moussaka with fried potatoes, eggplant, spiced ground beef, and yogurt sauce. Ready in 35 minutes!

10 min

HAZIRLIK

25 min

PIRME

35 min

TOPLAM

8

PORSIYON

Medium

ZORLUK

Kat Kat Musakka

Malzemeler

- 4 eggplant
- 3 potato
- 2 onion
- 0.8 lb ground beef
- 2 clove garlic
- 1 tbsp tomato paste
- 0.5 tbsp pepper paste
- 1 tsp black pepper
- 1 tsp salt
- 1 cup strained yogurt
- 2 egg
- 1 cup flour
- 1 cup bread powder
- 0 sunflower oil

Yapılışı

- 1 Prepare the vegetables**

Slice 4 eggplants and 3 potatoes into 1/2-inch thick rounds. Sprinkle eggplant slices generously with salt and let drain in a colander for 30 minutes to remove bitterness, then pat completely dry with paper towels.
- 2 Fry the potatoes**

Heat oil in a large heavy-bottomed pan to 350°F (175°C). Fry potato rounds in batches for 3-4 minutes per side until golden brown and fork-tender. Transfer to paper towels to drain.
- 3 Bread and fry eggplant**

Set up three shallow dishes with flour, 2 beaten eggs, and breadcrumbs. Dredge each eggplant slice in flour, dip in beaten egg, then coat thoroughly with breadcrumbs.
- 4 Fry breaded eggplant slices in the same oil at 350°F (175°C) for 2-3 minutes per side until golden brown and crispy. Drain on paper towels and set aside.**

- 5 **Cook the meat mixture**
Heat 1 tablespoon olive oil in a large skillet over medium-high heat. Add diced onions and cook for 5 minutes until softened and translucent.
- 6 Add 0.8 lb ground meat and cook for 6-8 minutes, breaking it up with a wooden spoon until browned and no pink remains. Add 2 minced garlic cloves, 1/2 tablespoon tomato paste, 1 teaspoon salt, and 1 teaspoon black pepper.
- 7 Stir mixture for 2 minutes until spices are fragrant and tomato paste is well incorporated. Add 1 cup water and simmer for 5 minutes until slightly thickened. Remove from heat.
- 8 **Make yogurt sauce**
Whisk together 1 cup strained yogurt, 1 cup milk, and a pinch of salt in a bowl until smooth and well combined.
- 9 **Assemble the dish**
Arrange fried potato rounds on individual serving plates. Top each portion with 2-3 fried eggplant slices, then spoon yogurt sauce generously over the eggplant.
- 10 Spoon the warm meat mixture over the yogurt sauce and serve immediately while the fried vegetables are still warm and crispy.

?puçlar?

Salt your eggplant slices and let them drain for 30 minutes before breading to remove excess moisture and bitterness, then pat completely dry for the crispiest coating.

Fry potatoes in small batches to maintain oil temperature and ensure even browning - overcrowding the pan leads to soggy, unevenly cooked potatoes.

Use a three-station breading setup: flour in one dish, beaten eggs in another, and breadcrumbs in the third to keep the coating process organized and mess-free.

Press the yogurt through a fine-mesh strainer or use paper towels to remove excess whey for a thicker, more stable sauce that won't make the dish watery.

Allow each fried component to cool on paper towels before layering to prevent steam from making the crispy coatings soggy.

Taste and adjust the seasoning of each layer separately - the yogurt sauce, meat mixture, and vegetables should each be properly seasoned for the best final result.

Let the assembled moussaka rest for 15-20 minutes before serving to allow the layers to settle and the flavors to meld together beautifully.