

# *Mousakka*

*Paired with Cabernet Sauvignon 2015*

## **Preparation**

### **Béchamel and Assembly**

- Heat butter in a medium saucepan over medium until foaming. Add flour and cook, whisking constantly, until combined, about 1 minute. Whisk in warm milk and bring sauce to a boil. Cook béchamel, whisking often, until very thick (it should have the consistency of pudding), about 5 minutes; stir in salt. Remove from heat and whisk in farmer cheese and half of the Pecorino. Let sit 10 minutes for cheese to melt, then add egg yolks and vigorously whisk until combined and béchamel is golden yellow.
- Brush a 13x9" baking pan with remaining 1 Tbsp. lamb fat. Layer half of eggplant in pan, covering the bottom entirely. Spread half of lamb mixture over eggplant in an even layer. Repeat with remaining eggplant and lamb to make another layer of each. Top with béchamel and smooth surface; sprinkle with remaining Pecorino.
- Bake moussaka until bubbling vigorously and béchamel is browned in spots, 30–45 minutes. Let cool 30 minutes before serving.

Do Ahead: Moussaka can be baked 1 day ahead. Let cool, then cover and chill, or freeze up to 3 months. Thaw before reheating in a 250° oven until warmed through, about 1 hour.