



sharing our Greek culinary heritage

Victoria's Papoutsakia

A recipe from @cucina_victoria

You will need...

Extra virgin olive oil (EVOO)

4 eggplants cut in half, scored and salted

1-2 sprigs rosemary (stalk removed), 1/2 added to pan with eggplants when baking initially, 1/2 chopped and added to filling

2 medium white onions, diced

3 cloves garlic, finely chopped

450g mince of your choice

Salt, pepper, freshly ground nutmeg to taste

3 carrots, coarsely grated

1/4 cup white wine

7 cherry tomatoes, diced

250g canned peeled tomatoes

6-8 mint leaves

200g feta

Preparing Victoria's Papoutsakia

- Cut eggplants in half, then score and salt them - leave them to rest for 30 minutes, before squeezing out the bitter juices
- Heat fry pan on medium and add EVOO and fresh rosemary sprigs
- Add the eggplants and cook them on each side for about 7 minutes, until almost cooked through
- Transfer eggplants to a baking tray and leave them to rest
- Add onions, garlic and more rosemary to the fry pan
- Sauté for about 4 minutes on medium/medium-high heat

- Add the mince, salt, pepper and nutmeg and cook the mince through
- Add the carrots, white wine, cherry tomatoes, canned tomatoes, mint and more seasoning if required and cook for about 10 minutes
- Lightly press down the eggplant centres and spoon the filling in
- Crumble feta over the filled eggplants and drizzle with EVOO
- Bake in a preheated oven at 180°C fan-forced for 40 minutes

Serving Victoria's Papoutsakia

- Serve the papoutsakia with freshly sprinkled parsley.
- Kali Orexi!