

## **Almodrote De Berengena (Turkish Eggplant Flan)- GF, SF**

**Comments:** Low Carb Version

### **Ingredients:**

4 lb Eggplant  
8 oz Feta cheese  
2 x Eggs, lightly beaten  
4 tbl Almond flour  
1 cup Gruyere cheese, grated  
5 tbl Sunflower oil, plus more for baking

### **Directions:**

1. Preheat the oven to 500 degrees. Prick the eggplants repeatedly with a fork. Place on a baking sheet and bake, turning to prevent burning, for 45 minutes. Cool. Peel or scoop out the flesh into a colander. Drain and press out the juices, then chop the flesh with a knife and mash it with a fork.
2. Lower the oven temperature to 350 degrees. In a large bowl, mash the feta cheese. Add the eggs, almond flour, 5 tablespoons of the Gruyere and 4 tablespoons of the oil. Beat well.
3. Add the eggplant and mix. Pour the mixture into an oiled baking dish, drizzle 1 tablespoon of the oil over the mixture, sprinkle with the remaining cheese, and bake for 1 hour, until lightly colored.

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