

# Walkabout Ridge

## Salmon Moussaka

1 lb Fresh Salmon or tuna (or canned) cooked and mashed  
8 oz Fresh sliced mushrooms  
1 large egg plant sliced  
Olive oil spray  
2 cups of diced tomato  
1 cup yogurt  
2 heaped teaspoons of fresh grated ginger  
1 large clove garlic  
6 slices of cheese (mozzarella, swiss, cheddar etc)  
2 cups of cottage cheese  
2 eggs (optional)  
chopped parsley  
Salt and Pepper

### Method:

Prepare fish sauce by combining with yogurt, ginger, garlic, salt and pepper  
Broil egg plant slices sprayed with olive oil until golden  
Arrange half of the eggplant on bottom of 8" x 13" oven proof lasagna dish  
Top with mushrooms  
Top with diced tomato  
Top with cheese slices  
Top with fish sauce  
Arrange remaining egg plant on top  
Cover with cottage cheese mixed with eggs or quarter cup of milk  
Sprinkle with parsley  
Bake in hot oven for about 30 minutes