**Beğendili kebap ( Aubergıne puree kebap )**

**kebap**

1 kg chopped meat

2 onions

1 tbsp tomato paste

2 teaspoons salt

1 teaspoon blackpepper

½ cup olive oil

1 tbsp butter

**aubergıne puree**

3 or 4 aubergines

125 gr butter

½ cup flour

1 onion

1 cup milk

125 gr cream cheese

Wash and drain meat, add chopped onion, tomato paste, salt and pepper and stir for ten minutes over high heat. Lower heat and gradually add small amounts of boiling water until meat is thoroughly cooked.

Set oven to grill, place in aubergines on a tray, grill one side, then turn over and grill the other side. Aubergines will soften during this process. Cool off and peel. Smash peeled aubergines with wooden ladle, place in a cup and cover lid to avoid darkening of color.

Melt butter in a saucepan, add chopped onion and flour and stir for about fifteen minutes over high heat. Gradually add milk while stirring. Add ground cheese and aubergines. Blend with a hand mixer until you get a smooth mashed texture. Place mashed aubergine on a service plate. Spread meat over aubergine puree and sprinkle remaining meat juice on top.