Main dishes / South Africa

Bobotie



A bake of spiced mince with dried fruit under an egg and milk custard. South Africa's national dish.

Time 90 min **Servings** 6

What you'll need.

- [ ] 900 g Minced beef
- [ ] 400 ml Milk
- [ ] 2 tbsp Curry powder
- [ ] 100 g Dried apricots
- [ ] 3 tbsp Apricot chutney
- [ ] 3 piece Eggs
- [ ] 50 g Almonds
- [ ] Salt and pepper — to taste
- [ ] 2 slice White bread
- [ ] 2 piece Onions
- [ ] 1 tsp Turmeric
- [ ] 80 g Raisins
- [ ] 2 tbsp Vinegar
- [ ] 4 piece Bay leaves
- [ ] 40 ml Vegetable oil

Let's make it.

01 Soak the bread in half the milk for ten minutes and squeeze it out, keeping the milk.

02 Fry the onion in oil until soft, add the curry powder and turmeric and warm them a minute, until fragrant.

03 Add the mince and cook, breaking up lumps, until it loses its pink, about ten minutes.

04 Stir in the bread, apricots, raisins, chutney, vinegar, salt and pepper and take it off the heat.

05 Press it into a dish, level it and bake at 180 °C for forty minutes.

06 Beat the eggs with the remaining milk, pour it over, stand the bay leaves in the custard and scatter the almonds.

07 Return it to the oven for twenty minutes, until the custard sets and turns golden.

Recipe & provenance UniTools / UniTools — theunitools.com / CC BY-SA 4.0.
Original recipe and attribution CC BY-SA 4.0
Photo: Olga Ernst / CC BY-SA 4.0 / UniTools. Cropped to fit this page.
recipes.dvs-services.be / bobotie