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by ewfood

Bobotie

Ingredients

2fl oz. milk
1 slice white bread
0.5fl oz. oil
2 onions, chopped
0.5 oz. curry masala
1 tsp. tumeric powder
2lb. Ground beef
1fl oz. white vinegar
0.5 oz. sugar
2 oz. seedless raisens
1 oz. fruit chutney
1 lemon's rind
4.3 oz plain yoghurt
2 eggs
1 bay leaf

Servings
4
Person

Preparation

1. Soak the bread in the milk and set to one side
2. Preheat the oven to 180°C
3. In a large skillet sauté the onions in the oil, add the curry masala and the remainder of the spices
4. Thereafter add the mince and brown, then add the vinegar and sugar and season well with salt and pepper, make sure to taste your food at this point to ensure that it is well seasoned
5. Squeeze any additional milk out of the bread you have soaked and set any remaining milk to the side, add the bread, raisens, chutney and lemon rind and combine it well with the beef
6. Transfer the mince to an oven proof dish and bake in the oven for 25 minutes
7. While the meat is baking whisk yoghurt, eggs and the remaining milk (if there is any) and pour this mixture over the mince
8. Bake for another 10-15 minutes until the mixture has set
9. Serve with rice and fruit chutney

Cooks Note

Serves 4