

## Brunch Bobotie Cups

**Servings:** 12

**Prep Time:** 20min

**Cook Time:** 1hr



### Ingredients

- 4-6 sheets phyllo pastry
- 120ml clarified butter
- 2 slices crustless white bread
- 250ml milk
- 1 medium onion, diced
- 30ml oil
- 1 garlic clove, minced
- 15ml curry powder
- 750g beef or ostrich mince
- 5ml salt
- 20ml chutney
- 5ml smooth apricot jam
- 5ml turmeric
- 15ml vinegar
- 100ml sultanas
- 4 eggs
- 2 bay leaves
- 50ml slivered almonds

### Directions

1. Preheat the oven to 180°C. Use a 12-hollow muffin pan. Cut the phyllo pastry into 15cm squares and cover with a damp dish towel. Remove three squares, brush with the clarified butter and line a muffin cup with the buttered squares, overlapping diagonally each time. Repeat with the rest of the phyllo and clarified butter to line all 12 muffin cups. Refrigerate.
2. Soak the bread in the milk. Fry the onion, in the oil, over medium heat in a saucepan for 3-5 minutes until translucent. Add the garlic and cook for 1-2 minutes until it starts to smell fragrant. Add the curry powder and the mince and sauté until the mince starts to brown, stirring frequently. Squeeze the excess milk from the bread (reserve the milk) and add the bread to the meat mixture along with the salt, chutney, apricot jam, a pinch of turmeric, vinegar and sultanas. Cook over low heat for 10-15 minutes. Beat 1 egg and fold it into the meat mixture.
3. Heat the reserved milk with the rest of the turmeric and the bay leaves. As soon as it comes to a boil, take it off the heat, discard the bay leaves and whisk the hot milk into the rest of the beaten eggs. Set aside. Remove the muffin pan from the fridge and scoop 2 heaped tablespoons of the meat mixture into the phyllo cups. Bake for 10 minutes. Remove from the oven, pour the egg mixture over the meat, sprinkle over the almonds and return to the oven for 20-30 minutes or until the egg is set and starting to brown.