



Bototie

Servings: 8

Prep Time: 15min

Cook Time: 60min

Ingredients

- 1kg minced topside
- 25ml oil
- 12.5ml butter
- 2 medium onions, chopped
- 2 cloves garlic
- 10ml green ginger, chopped
- 12.5ml curry powder
- 10ml turmeric
- 25ml apricot jam - smooth
- 3 slices white bread
- 3 eggs
- 375ml milk
- Juice and rind of 1 lemon
- 3 bay leaves
- Salt
- Black pepper
- Flaked almonds (optional)

Directions

1. Saute onions in 25ml oil and 12.5ml butter, add the chopped garlic and chopped green ginger, and cook for a few minutes
2. Stir in the curry powder and turmeric, add the minced meat to the pot and brown
3. Soak the bread in cold water
4. Beat eggs with milk and add the lemon juice and rind
5. Squeeze all the water from the bread and crumble
6. Add the bread and milk and egg mixture to the meat once it is browned, as well as the apricot jam
7. Remove from the heat and season with salt and pepper
8. If you find the curry flavour too mild stir in 5ml curry paste

9. Spoon into a well-buttered oven dish, and push the bay leave into the bobotie
10. Bake at 180 degree C for 30min
11. For the custard, beat another 2 eggs with 180ml milk and pour over the top of the bobotie
12. If you want to be extravagant, sprinkle some flaked almonds over the custard
13. Bake for 30min or until the custard is golden brown
14. Serve with rice, some sliced banana, toasted coconut and tomato and onion sambal