

THE BAIE BOBOTIE

EPISODE 9 / *Sue-Ann*

METHOD

- Fry onions with the garlic in the oil and butter until just golden.
- Add the curry powder and turmeric. Add garlic and the juice of 1 lemon. Fry for 2 minutes stirring constantly and then add the vinegar or lemon juice and sugar.
- Crumble the minced raw meat into a lightly oiled frying pan and brown well.
- In the meantime, soak the bread in the milk, squeeze dry, strain the milk and set aside.
- Add the raisins, the strained bread and the chutney.
- Add 1 egg straight to the pan and mix through.
- Add the bay leaves and season with salt and pepper.
- Next, add 1 egg to the remaining milk and top up with milk to a total of 250ml and mix well.
- Pack mixture loosely into a casserole.
- Pour over the egg and milk mixture over the back of a spoon covering the mince mixture.
- Roll the almonds in a lemon leave and place into the bobotie.
- Place the casserole to the oven, at 160°C and bake uncovered for 30 minutes or until the custard has set.
- Serve Bobotie with fluffy white rice and fruit chutney and sliced banana.

INGREDIENTS

- 20g PnP butter
- 15 ml PnP Sunflower oil
- 2 medium onions, peeled and chopped
- 15 ml PnP medium curry powder
- 5 ml turmeric
- 1 tbsp PnP crushed garlic
- Juice of 1 lemon
- 15 ml PnP sugar
- 1 kg minced meat beef
- 300 ml PnP milk
- 3 thick white bread slices
- 75 g PnP seedless raisins
- 45 ml PnP fruit chutney or apricot jam
- 2 large PnP eggs
- 2 bay leaves fresh
- 5 ml PnP salt
- 2 ml PnP black pepper
- 6 – 12 PnP almonds, blanched and quartered
- 6 lemon/ leaves fresh

SERVE WITH

- White rice
- Chutney
- Sliced banana