

South African Bobotie

Bobotie is a classic South African dish made with spiced minced meat baked with an egg-based topping. It combines sweet and savory flavors, reflecting the unique Cape Malay culinary heritage.



African

50 min

Total time

Medium

Difficulty

550

kcal / serving

Ingredients

- 150g minced beef or lamb
- 1 small onion, finely chopped
- 1 small apple, grated
- 1 slice white bread
- 60ml milk
- 1 tsp curry powder
- 1 tsp turmeric
- 1 tbsp chutney
- 1 tbsp raisins
- 1 egg
- Salt and pepper to taste
- 1 tbsp vegetable oil

Steps

- 1 Preheat oven to 180°C (350°F).
- 2 Soak the bread in milk.
- 3 Heat oil in a pan, sauté onion until soft.
- 4 Add minced meat, cook until browned.
- 5 Stir in curry powder, turmeric, grated apple, chutney, and raisins.
- 6 Squeeze excess milk from bread, crumble and add to meat mixture. Mix well.
- 7 Season with salt and pepper.
- 8 Transfer mixture to a small ovenproof dish.
- 9 Beat egg with remaining milk and pour over the meat.
- 10 Bake for 30–35 minutes until the topping is set and golden.



Serve hot, traditionally with yellow rice and sambals.