

South African Bobotie

Bobotie is a classic South African dish combining spiced minced meat baked with an egg-based topping. It offers a unique blend of savory and sweet flavors, reflecting the country's rich culinary heritage.



African

50 min

Total time

Medium

Difficulty

450

kcal / serving

Ingredients

- 150g minced beef or lamb
- 1 small onion, finely chopped
- 1 slice white bread, soaked in milk
- 1 tsp curry powder
- 1/2 tsp turmeric
- 1/2 apple, grated
- 1 tbsp raisins
- 1 tbsp chutney
- 1 tsp sugar
- 1 egg
- 60ml milk
- Salt and pepper to taste
- 1 bay leaf

Steps

- 1 Preheat oven to 180°C (350°F).
- 2 Squeeze excess milk from the bread and crumble it.
- 3 In a pan, sauté onion until soft.
- 4 Add minced meat, curry powder, turmeric, salt, and pepper. Cook until browned.
- 5 Stir in crumbled bread, grated apple, raisins, chutney, and sugar. Mix well.
- 6 Transfer mixture to an ovenproof dish and smooth the top.
- 7 Beat egg with milk and pour over the meat mixture.
- 8 Place bay leaf on top.
- 9 Bake for 30-35 minutes until the topping is set and golden.

