

mama's bobotie

INGREDIENTS

Prep Time: 15mins Cook Time: 25 mins

Serves 6

- 2 tablespoons vegetable oil
- 2 medium onions, minced
- 600g ground beef mince
- 1 cup milk
- 2 slices toast, thick-sliced bread
- ½ cup raisins
- 1 teaspoon apricot jam
- 1 tablespoon hot chutney
- ½ tablespoon curry powder
- 1 teaspoon salt
- ½ teaspoon ground black pepper
- 1 large egg
- 1 pinch salt
- 1 bay leaf

DIRECTIONS

1. Preheat oven to (175 degrees C). Lightly grease a baking dish.
2. Heat the oil in a large skillet over medium-high heat. Cook the onions in the hot oil until soft. Break the ground beef into the skillet and cook until brown.
3. Place the milk in a shallow dish. Soak the bread in the milk. Squeeze the excess milk from the bread. Set the milk aside. Add the bread to the beef mixture. Stir in the raisins, apricot jam, chutney, curry powder, salt, and black pepper. Pour the mixture into the prepared baking dish.
4. Bake in the preheated oven 1 hour
5. While the bobotie bakes, whisk together the reserved milk, egg, and a pinch of salt. Pour over top of the dish. Lay the bay leaf onto the top of the milk mixture.

**HAPPY
HERITAGE DAY**

OBCTM