



# Moorddrift Dairy

## **BOBOTIE (serves 4-6)**

A traditional South African dish consisting of spiced meat baked with an egg-based topping, bobotie is popular among both kids and adults. By following this easy recipe you're guaranteed to produce a yummy Bobotie beef pie for dinner – to be served with a piece of bread and perhaps a fresh green salad.

### **INGREDIENTS**

- 1 tbsp cooking oil
- 350g lean beef mince
- 1 onion, finely chopped
- 1 garlic clove, crushed
- 2 tsp curry powder
- 2 tbsp Korma paste
- 1 large carrot, grated
- 1 Granny Smith apple, grated
- 2 tbsp Mrs. Balls chutney
- 1 tbsp cider vinegar
- handful of raisins
- 2 eggs
- 375ml milk
- 1 slice white bread
- 1 bay leaf

### **METHOD**

Heat oil in a large pan and add mince to brown, breaking up with a wooden spoon.

Add chopped onion, garlic, curry powder and Korma paste.

Add grated carrot and apple, Mrs. Balls Chutney, cider vinegar and raisins. Add a little hot water and simmer for 8- 10 minutes, until raisins have swelled and carrot softened. Season well with salt and black pepper.

Pour 125ml milk over bread until it is saturated. Mix remaining milk and eggs together until well combined.

Mash soggy bread into mince until it's not visible. Spoon the mince mixture into an oven proof dish, spreading evenly. Pour egg custard over mince and place a bay leaf into the meat in the center. Bake at 160°C for 25-35 minutes, until the egg custard has set.

**F R E S H E R   F O R   L O N G E R**

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