



Ingredients:-

500 g beef, minced

2 eggs

2 slices stale white bread with the crusts removed

water

1 onion, thinly sliced

2 tablespoons cooking oil

2 tablespoons hot water

2 tablespoons sugar

2 tablespoons lemon juice

2 teaspoons curry powder

1½ teaspoon ground cloves

1 teaspoon crushed garlic

1 teaspoon turmeric

1½ teaspoon salt

Topping

1 egg, lightly beaten

1½ cup milk

Bay leaves

Method:-

- (1) Pre heat oven to 160°C.
- (2) Soak bread in water for around 10 minutes, remove and squeeze excess water and tear into small pieces.
- (3) Add 2 eggs to a large bowl and whisk. Add mince and mix to combine. Set aside.
- (4) In a large frying pan, heat oil and fry onion until golden in colour.
- (5) Add onion mixture to mince along with crumbled bread, hot water, sugar, lemon juice, curry powder, cloves, garlic, turmeric and salt. Mix to combine all ingredients.
- (6) Spoon mixture into a greased, oven proof dish and cook in oven uncovered for 40 minutes, remove from oven.
- (7) Combine topping ingredients and pour over bobotie. Place back in oven and cook for another 10 minutes. Or until topping is set.