



## South African Bobotie



### Ingredients

**2 Slices of white bread**  
**2 Onions**  
**25g Butter**  
**2 Garlic cloves**  
**200g Minced beef**  
**1 tbsp Curry powder**  
**1 tbsp Dried mixed herbs**  
**1 tbsp Mango chutney**  
**3 tbsp Sultanas**  
**3 Bay leaves**

### For the topping

**250ml Milk**  
**2 Large eggs**

### Method

**Heat oven to 180c**

**Pour cold water over the bread and set aside to soak.**

**Chop onions and fry them in the butter for 10 mins until they are soft and starting to colour.**

**Add the crushed garlic and beef and stir until cooked through.**

**Stir in the curry powder, herbs, spices, mango chutney, sultanas and the bay leaves.**

**Season and cover and simmer for 10 mins.**

**Squeeze the water from the bread, then beat into the meat mixture until well blended. Tip into an ovenproof dish. Press the mixture down well and smooth the top.**

**For the topping, beat the milk and eggs with seasoning, then pour over the meat.**

**Place the mixture in to individual silver trays and bake for 15-20 mins until the topping is set and starting to turn golden.**