

Bobotie

"Bobotie" comes from the Indonesian word 'Bobotok'. It is a light textured curry flavored meat loaf smothered in a golden savory egg topping. This recipe serves 6 generous portions. We suggest you serve it with rice and/or a large salad.

Ingredients:

- 2 slices stale white bread (remove the crusts)
- 30ml cooking oil
- 1 onion, thinly sliced
- 2,5ml ground cloves
- 5ml crushed garlic
- 3ml salt
- 10 ml curry powder
- 5 ml turmeric
- 500g beef mince
- 2 eggs
- 30ml hot water
- 20ml lemon juice
- 25ml sugar

Topping:

- 1 egg (lightly beaten)
- 150ml milk bay or lemon leaves for garnishing

Method:

Preheat oven to 180°C. Soak bread in water for 10 minutes, squeeze out excess water and crumble. In a large frying pan, heat oil and braise onion until golden (roughly about 7 minutes). Add the ground cloves, garlic, salt, curry powder and turmeric and simmer for 5 minutes. Break the 2 eggs into a large bowl and beat lightly. Mix in the mince. Add the onion mixture from the frying pan to the mince as well as the hot water, lemon juice, crumbled bread and sugar, and mix to combine well. Spoon the mixture into a well greased oven proof dish and bake for 40 minutes or until golden brown. Remove from the oven.

Topping: Combine the egg with the milk and beat well. Pour over the bobotie. Arrange bay leaves or lemon leaves as garnish. Return to oven and bake at ca. 180°C for 5-10 minutes, or until topping is set.