



SERVES 6-8

BOBOTIE

INSTRUCTIONS

1. Heat the oil in a large, heavy-bottomed pot and cook the diced onion over medium heat for 5-7 minutes, until softened and translucent.
2. Add the meat and turn the heat up, stirring briskly the meat to brown it without letting clumps form.
3. Add all the curry powder, sugar, salt, pepper, turmeric, lemon juice and chutney, and stir through. Add sufficient water to reach the top of the mixture in the pot, and proceed to cook vigorously for at least 20-25 minutes, until the sauce has thickened, and the meat has a lovely loose, granular texture. Stir well.
4. Preheat the oven to 180 C and grease the inside of a large baking dish with softened butter. Set aside until needed.
5. While the meat is cooking, break the bread into chunks using your fingertips, and place in a shallow dish. Pour over all the milk and let stand until the bread has absorbed as much of the milk as it can. Place a sieve over a bowl, tip the bread and the milk into it, and press against the soaked bread with a spoon to extract as much liquid as possible. Don't discard the drained milk – you're going to use that for the custard later.
6. If you're using raisins, now is the time to stir them into your cooked bobotie base until evenly spread throughout the mixture. Do the same with the soaked, drained bread, making sure it disperses completely into the meat.
7. Spoon the bobotie base into a large baking dish and smooth with the back of a large spoon.
8. Beat the eggs until completely smooth, whisk in the milk, adding the pinch of turmeric, salt and pepper, and pour carefully over the bobotie base. Push the bay or lemon leaves upright into the bobotie and bake at 180 C until golden brown and nicely set on top, about 30 – 40 minutes. Remove and let stand for 15 minutes at least, before serving with rice, sambals and chutney.

WINE PAIRING SUGGESTION:

CAVALLI RESERVE WHITE 2023

INGREDIENTS

- 45 ml oil
- 1 kg beef mince
- 30 ml mild curry powder
- 15 ml sugar
- 10 ml salt
- 2.5 ml ground white pepper
- 7.5ml turmeric
- 30 ml fresh lemon juice
- 60 ml Mrs Balls' chutney
- 125 ml raisins soaked & drained.
- 2 thick slices sturdy white bread, no crust
- 250 ml milk
- 2 eggs
- pinch of salt and pepper to season custard
- 4 fresh bay leaf

