

Bobotie

Bobotie is a Malay Recipe

Ingredients

3 Slices of bread

450 millilitres milk

1 large onion, chopped

1 tablespoon olive oil

500grams minced beef

1 ½ tablespoons curry powder

2 tablespoons lemon juice

1/3 cup flaked almonds

½ cup raisins

pepper

2eggs

Method

Turn oven on to 180 C

Cut the crust from the bread. Break the remaining bread into chunks, then soak them in half the milk. Squeeze the milk out of bread chunks and set the bread aside.

Fry the onion over a low heat for 10minutes

Add the minced beef and fry until well browned.

Add the soaked bread chunks, curry powder, lemon juice, nuts, raisins, and pepper. Fry for another two minutes, then spoon the mixture into a baking dish.

Beat eggs with the rest of the milk. Pour this mixture over the meat in the baking dish.

Bake the Bobotie in the oven for 1 1/4 hours.

Serve with rice mixed with raisins.

Utensil's

Cutting board

Large baking dish –greased

Measuring jug

Measuring Cups