

Best Bobotie

Jacob · 28/09/2024



Prep Time

1 hr 50 mins

Difficult

Medium

Servings

8

Description

Bobotie is a South African dish similar to meatloaf but so much better Ground beef is seasoned with slightly sweet curry topped with a milk and egg custard and baked until golden brown Its delicious

Ingredients

— - 2 tablespoons vegetable oil - 2 medium onions
— minced - 1 ½ pounds ground beef - 1 cup milk - 2 slices Texas toast thick-sliced bread - ½ cup raisins - 1 tablespoon hot chutney - ½ tablespoon curry powder - 1 teaspoon apricot jam - 1 teaspoon salt - ½ teaspoon ground black pepper - 1 large egg - 1 pinch salt - 1 bay leaf

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9x13-inch baking dish. Heat oil in a large skillet over medium-high heat. Cook onions in hot oil until soft
2. 2 to 3 minutes. Crumble ground beef into the skillet; cook and stir until brown
3. 8 to 10 minutes. Dotdash Meredith Food Studios Pour milk in a shallow dish. Soak bread in milk. Squeeze excess milk from bread and set milk aside. Dotdash Meredith Food Studios Add bread to beef mixture. Stir in raisins
4. chutney
5. curry powder
6. apricot jam
7. salt
8. and black pepper. Pour mixture into the prepared baking dish. Dotdash Meredith Food Studios Bake in the preheated oven for 1 hour. Whisk together reserved milk
9. egg
10. and a pinch of salt. Pour over top of beef mixture. Lay bay leaf on top of milk mixture. Dotdash Meredith Food Studios Continue baking until top is golden brown
11. 25 to 30 minutes. Remove bay leaf before serving.