

Bobotie (Bo-be-tea)

Approx. 8 Servings



Amount	Size	Description
1 ½	Lb.	Ground Beef
3	Slices	Thick White Bread
1 ½	Cups	Milk – Separate 1 Cup and ½ Cup
1	Large	Sweet Onion – Large Diced
2 – 3	Tbl	Old Norse World Cuisine South African Curry
2	Cloves	Garlic – Minced
½	Cup	Fruit Chutney
1	Tbl	Apricot Jam
1	Medium	Lemon – Zest and Juiced
4	Tbl	Tomato Paste
2	Large	Eggs
4	Large	Bay Leaves

1. Preheat oven to 350 degrees.
2. Soak the bread in 1 cup of milk.
3. Heat a skillet to medium heat and add a little canola oil.
4. When the oil is hot, add the onions and sweat them until they become fragrant.
5. Add the garlic and sweat until you smell the aroma.
6. Add the ground beef and the Old Norse World Cuisine South African Curry. Cook the beef until browned.
7. Take the skillet off the heat and add the apricot jam, lemon zest, half the lemon juice and tomato paste.
8. Mix well and season to taste.
9. Squeeze as much milk as possible from the bread. Save the milk for later.
10. Mix the bread thoroughly with the meat mixture.
11. Place the mixture in a baking dish, or pie tin, flattening the top.
12. In a separate bowl, pour in the milk from the soaked bread.



13. Add the additional ½ cup milk and the two eggs.
14. Add a tablespoon of Old Norse World Cuisine South African Curry and beat until well mixed.
15. Pour the milk and egg mixture over the meat.
16. Gently place the 4 bay leaves on the surface of the milk.
17. Bake uncovered for 45 minutes or until the surface is browned.
18. Take out of the oven and let cool for 10 minutes.
19. Cut in squares. Overlap a square over a bay leaf.

