

Bobotie.

- 2 large onions - chopped. ✓
- 25 ml oil. ✓
- 3 t curry powder ✓
- mixed herbs. ✓
- pinch powdered ginger. ✓
- 2 cloves garlic. ✓
- 1 t Fumelic. ✓
- 1 Kg minced beef ✓
- 2 Thick slices bread (soaked in milk). ✓
- 1 1/2 t salt. ✓
- pepper. ✓
- 125 ml fruit chutney. ✓
- 1 dsp Apricot jam ✓
- Juice 1 lemon. ✓
- Bay leaves. ✓
- 20 ml tomato purée ✓

Topping.

- 2 Eggs.
- 250 ml milk. } mix well.
- salt.

Fry onions with curry powder, herbs, cumin seeds, ginger, garlic + fumelic. until brown.

Add meat, soaked bread, salt + pepper.

Fry 10 min.

Add chutney, apricot jam, lemon juice, + tomato purée + simmer.

Spoon into large pyrex dish.

Arrange Bay leaves on top.

Pour over topping.

Bake 180°C for 30 min.

Serve with rice, sliced bananas or banana chutney + tomato salad.