

BOBOTIE

THE MOUTH-WATERING TASTES OF SOUTH AFRICA

The popular ground meat dish Bobotie has been well-known in the area surrounding the Cape of Good Hope since the 17th century. There are countless family recipes in various configurations for the casserole; it is usually served for special occasions.



PREPARATION

Soak **the roll** or **large slice of toast** in water and then wring it out well.

Mix the bread, finely chopped **onions** and **garlic, raisins, mango chutney, almond flakes**, and **one egg** with **the ground beef** until well blended.

Season with **salt, pepper, 2 tsp curry powder** and **the lemon juice**.

Stuff the seasoned ground beef mixture into a greased casserole dish, smooth out the top and bake in a preheated oven at **220 degrees Celsius** for approx. **20 minutes**. In the meantime, stir together **the milk** and remaining **two eggs**, season with **salt, nutmeg** and **curry**.

Cut the peeled **bananas** into uniform slices and spread across the casserole. Poor the egg mixture over it, garnish with **the two bay leaves**, and bake everything for another **15 to 20 minutes** in the oven.

Bon appétit!

INGREDIENTS (FOR 4 PEOPLE)

500 g	ground beef
1	roll or 1 large slice of toast
2	onions
4	cloves of garlic
3	eggs
50 g	raisins
2 tbsp	mango chutney
50 g	almond flakes
125 ml	milk
2	bananas
1 tbsp	lemon juice
	a pinch of nutmeg
3 tsp	curry powder
	black pepper
	salt
2	bay leaves