

## ?? Bobotie – South African Spiced Mince Casserole

Marcel · 25/04/2025



### Prep Time

20

### Difficult

Easy

### Servings

4

### Description

Bobotie is a beloved South African dish made from curried ground beef or lamb, sweetened with dried fruit and baked with a savory egg custard topping. With its blend of warm spices and subtle sweetness, Bobotie is a flavorful comfort food classic often served with yellow rice, chutney, and sliced bananas.???

### Ingredients

- 500g (1.1 lb) ground beef or lamb
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 2 slices white bread, soaked in 1/2 cup milk
- 2 tsp curry powder
- 1 tsp turmeric
- 1/2 tsp ground cumin
- 1/2 tsp ground coriander
- 1 tbsp chutney (e.g., Mrs. Ball's or mango chutney)
- 1 tbsp vinegar
- 2 tbsp raisins or sultanas
- 1 tbsp apricot jam (optional)
- Salt and pepper to taste
- 1 tbsp oil or butter for frying
- 1 egg (beaten, to mix into the filling)
- For the custard topping:
- 2 eggs
- 1/2 cup milk
- A few bay leaves for garnish

## Instructions

1. Preheat the oven to 180°C (350°F).
2. Prepare the meat filling: Heat oil in a pan and fry the onions until soft. Add garlic and spices, and cook for 1 minute. Add the ground meat and brown it.
3. Add soaked bread: Squeeze out the milk from the bread (save the milk!) and crumble the bread into the meat. Mix in chutney, vinegar, raisins, jam (if using), and beaten egg. Season with salt and pepper. Simmer for a few minutes.
4. Transfer to a baking dish and smooth the top.
5. Make the custard topping: Beat the eggs with the saved milk (add extra if needed to make 1/2 cup). Pour over the meat mixture. Add bay leaves on top.
6. Bake for 30–40 minutes until the custard is set and golden on top.
7. Serve hot with yellow rice, chutney, and optional banana slices.
8. Geniet jou ete! ??????