

BOBOTIE RECIPE



SERVES: 4-6 | PREP TIME: 20-25 MINS | COOK TIME: 50-60 MINS

A Cape Malay classic — Warmly spiced mince baked with dried fruit and topped with a golden egg custard. Perfect with yellow rice, chutney, and sambals.

INGREDIENTS

For the Meat Base:

- 2 tbsp sunflower oil or butter
- 1 large onion, finely chopped
- 2 cloves garlic, minced
- 500g beef mince (or mix of beef & lamb)
- 2 slices white bread, crusts removed
- ½ cup milk (for soaking bread)
- 1-2 tbsp medium curry powder
- 1 tsp ground turmeric
- 1 tsp ground coriander
- 1 tsp ground cumin (optional)
- 1 tbsp chutney
- 1 tbsp apricot jam
- 1 tbsp white vinegar or lemon juice
- 2 tsp brown sugar
- ½ tsp salt
- ½ tsp black pepper
- ¼ cup raisins or sultanas
- 1 egg, lightly beaten
- 2-3 dried bay leaves

For the Custard Topping:

- 1 cup whole milk
- 2 large eggs
- Pinch of salt
- 1-2 bay leaves (for garnish)

SERVING SUGGESTIONS

- Yellow rice with turmeric, cinnamon stick, raisins
- Mrs Ball's peach chutney
- Sambals: grated carrot, tomato & onion, banana slices, cucumber in yoghurt
- Toasted coconut or almond flakes

TIPS & VARIATIONS

- *Swap beef for lamb, chicken, or lentils.*
- *Make meat base ahead, refrigerate, add custard & bake later.*
- *Add chopped almonds or cashews for crunch.*
- *Adjust curry powder for heat preference.*

METHOD

1. Preheat oven to 180°C (350°F). Grease a 20×30cm baking dish.
2. Soak bread in ½ cup milk, squeeze out excess (reserve milk), tear into pieces.
3. Sauté onion in oil/butter until soft. Add garlic; cook 1 min.
4. Stir in curry powder, turmeric, coriander, cumin; cook 1-2 mins.
5. Add mince, brown well, breaking up clumps.
6. Stir in bread, chutney, jam, vinegar/lemon juice, sugar, salt, pepper, raisins. Simmer 10-15 mins.
7. Remove from heat, stir in beaten egg.
8. Spoon into dish, smooth top, press in bay leaves. Bake 20-25 mins.
9. Whisk milk, eggs, salt. Pour over meat, garnish with bay leaves.
10. Bake a further 20-25 mins until custard is set and golden.