

South African Bobotie (Curried Meatloaf)

Prep. Time: 20 minutes • Cook Time: 1 hour 20 minutes

Serves 4 - 6

Spice Packet Contains:

Ground ginger, salt, turmeric, ground coriander, ground cumin, madras curry powder, cayenne pepper, ground black pepper, almond meal

**Separate packets contain 4 bay leaves and hot chili powder*

You Will Need:

- 1 large onion, chopped
- 2 cloves garlic, crushed
- 2 tablespoons cooking oil of your choice
- 2 pounds ground beef or ground lamb
(or a mixture of the two)
- 1 Granny Smith apple, peeled, cored and grated
- 1 cup whole milk
- ½ cup slivered almonds, toasted
- ¼ cup golden raisins
- 2 slices white bread with crusts removed
- 2 tablespoons apricot jam/preserves
- 3 large eggs
- Finely grated rind and the juice of ½ lemon

Method:

Preheat your oven to 325 degrees.

Place the bread slices in a bowl with ½ cup milk and allow to soak until the milk is absorbed.

In a 4 - 5 quart pot, cook the diced onions in the oil until translucent.
Add the garlic and cook for a minute more.

Turn down the heat and add the contents of the larger spice packet and cook for another few seconds, stirring constantly.

Add the grated apple and mix together.

Add the ground meat and mix until coated with the onion/garlic/spice mixture. Break up large pieces with a wooden spoon.

Cook on medium heat until the meat has browned. Then stir in the toasted almonds and the golden raisins.

Break up the bread and add to the mixture. Cook for another 2 minutes and then add the apricot jam/preserves, lemon rind and lemon juice.

Simmer (on lowest heat) for a few more minutes.

**Taste and add extra chili powder, a little at a time, if you like it hotter.*

Transfer the mixture to a baking dish and bake for 1 hour.

Then remove from oven and turn oven up to 400 degrees.

Whisk together the eggs and ½ cup milk in a bowl and pour over the top of the meat. Press the bay leaves into the egg mixture at regular intervals.

Bake another 20 minutes until the egg mixture has set and is no longer runny.

**Tip: Begin cooking the rice while the dish bakes.*

Discard the bay leaves and serve over Basmati rice with a green salad and /or a green vegetable. Enjoy!