



"**Bobotie**" - the name comes from the Indonesian word 'Bobotok'. It is a light textured curry flavored meat loaf smothered in a golden savory egg topping. This recipe serves 6 generous portions. We suggest you serve it with a large salad.

Ingredients:

2 slices stale white bread (remove the crusts)  
30ml cooking oil  
1 onion, thinly sliced  
2,5ml ground cloves  
5ml crushed garlic  
3ml salt  
10 ml curry powder  
5 ml turmeric  
500g beef mince  
2 eggs  
30ml hot water  
20ml lemon juice  
25ml sugar Topping  
1 egg (lightly beaten)  
150ml milk bay or lemon leaves for garnishing

Method:

Preheat oven to 160°C. Soak bread in water for 10 minutes, squeeze out excess water and crumble. In a large frying pan, heat oil and braise onion until golden (about 7 minutes). Add the ground cloves, garlic, salt, curry powder and turmeric and simmer for 5 minutes. Break the 2 eggs into a large bowl and beat lightly. Mix in the mince. Add the onion mixture from the frying pan to the mince as well as the hot water, lemon juice, crumbled bread and sugar, and mix to combine well. Spoon the mixture into a well greased oven proof dish and bake for 40 minutes or until golden brown. Remove from the oven. Topping: Combine the egg and beat well. Pour over the bobotie. Arrange bay leaves or lemon leaves as garnish. Return to oven and bake at 180°C for 5-10 minutes, or until topping is set.

Edwina had the following to add to this recipe: I also have a suggestion that you can add to the bobotie recipe if you would like to. With regards to the topping, I was always told by my "ouma" that the thicker the topping mixture the better. So instead of milk mixed with eggs, I mix buttermilk and/or yogurt with eggs.