



# Bobotie



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# Ingredients



- 1 onion
- 1 apple
- 1 orange
- 1 lemon
- 15g flaked almonds
- 2 slices of bread
- 150ml milk
- 500g minced beef
- 75g raisins
- 30ml curry powder
- 2.5ml spoon chilli powder
- 2 eggs
- 3 bay leaves
- A few springs of parsley to serve
- Serves 6 people



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# Equipment

Chopping board  
Vegetable knife  
Wooden spoon  
Measuring spoons  
Fork  
Colander  
Measuring jug  
Medium bowl  
Juicer  
Pan stand  
Large non stick frying pan  
Plate  
Small bowls  
1.5 litre ovenproof dish  
Baking tray  
Oven gloves



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# Getting started



1. Preheat the oven to 180°C or Gas Mark 4.



2. Cut the top and bottom off the onion.

3. Peel the onion.



4. Put on a chopping board and cut in half.

5. Put the onion flat side down onto the chopping board and slice thinly.





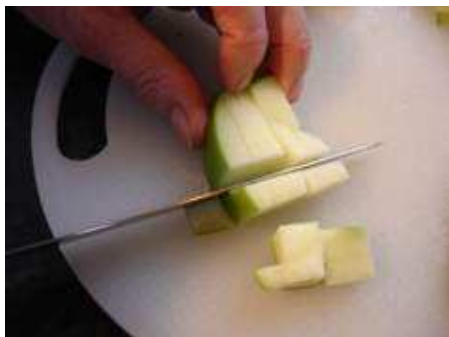
# Prepare the apple



6. Cut the apple in half.



7. Cut into quarters and remove the core.



8. Cut into slices and then into small chunks.



# Prepare the fruit and almonds



9. Slice the orange and half of the lemon into circles.



10. Squeeze the juice from the other half of the lemon and keep in a small bowl.



# Prepare the bread



11. Put the bread onto a plate and pour 50ml milk over the top.



12. Allow the bread to absorb the milk (for about 5 minutes).

13. Squeeze the excess milk out of the bread and discard the milk.



# Cooking the meat



14. Put the minced beef in the frying pan and fry until it turns brown. Stir with a wooden spoon. After cooking remove any excess fat with a metal spoon.



15. Add the onions and fry for a further 5 minutes until softened.



16. Add the apple and cook for another minute. Turn off the heat.

17. Break up the softened bread with your fingers and mix it into the meat mixture.



## Add the flavouring



18. Add the curry powder, raisins, turmeric, chilli powder and the lemon juice to the frying pan. Stir well to combine.



19. Beat one egg in a small bowl and add to the mixture. Mix well.



## Finishing the Bobotie



20. Place three orange and three lemon slices in the base of the dish. Cut the other slices in half and decorate the sides of the dish, as shown.



21. Place the meat mixture into the dish. Smooth the top lightly with the back of the wooden spoon.



## Add the almonds and egg



22. Spike the top with the almonds.



23. Beat the other egg and the remaining milk in a bowl. Pour over the meat mixture.

24. Place three bay leaves on top.



25. Put the completed dish onto a baking tray. Bake for 30 minutes until the top is firm and the egg mixture is set.



## The completed Bobotie



26. Use oven gloves to take the Bobotie out of the oven. Press the top to make sure it is set and firm.



27. Serve with orange and lemon twists and sprigs of parsley.