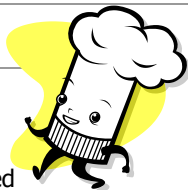

Cape Malay Bobotie



THE BOBOTIE FILLING

1 lb beef, minced; 2 eggs; 2 slices white bread, stale with crusts removed;
1 onion, thinly sliced; 2 tbsp cooking oil; 2 tbsp hot water; 2 tbsp sugar;
2 tbsp lemon juice; 2 tsp curry powder; 1/2 tsp ground cloves; 1 tsp garlic, crushed
1 tsp turmeric; 1/2 tsp salt

THE BOBOTIE TOPPING

1 egg, lightly beaten; 1/2 cup milk; bay leaves or lemon leaves for garnishing

TO MAKE THE BOBOTIE FILLING: Pre-heat the oven to 325° F. Soak the bread in water for 10 minutes, squeeze out the excess and then crumble. In a large frying pan, heat the oil and braise the onion until golden. Break the two eggs into a large bowl and beat lightly. Mix in the mince. Add the onion mixture from the frying pan, the hot water, lemon juice, crumbled bread, turmeric and sugar to the mince, mixing well. Spoon the mixture into a well-greased, oven-proof dish and bake for 40 minutes, or until golden brown and then remove from the oven.

TO MAKE THE BOBOTIE TOPPING: Combine the other egg with the milk and beat well. Pour the mixture over the bobotie and arrange the bay/lemon leaves as garnish. Return to the oven and bake at 350° F for 10 minutes, or until the topping is set. Serve the **Bobotie** with a large salad and yellow rice.