

# Bobotie



Serves 4

## Ingredients:

1 large slice bread, crusts removed	15g/.5 oz seedless raisins
300ml/.5 pint milk	1 tablespoon lemon juice
25g/1oz butter	450g/1lb minced cooked lamb
1 onion finely chopped	Salt & freshly ground black pepper
1 dessert apple peeled cored and chopped	2 eggs beaten
1.5 teaspoons curry powder	Few lemon line or orange or bay leaves
1 tablespoon mango chutney	Parsley springs to garnish
25g/1oz flaked almonds	

## Method:

Soak the bread in the milk and grease a medium sized pie dish. Heat the butter in a saucepan, add the onion and apple and cook for 5 minutes. Stir in the curry powder and continue to cook for 5 minutes. Add the chutney, almonds, raisins and lemon juice. Squeeze the milk from the bread and add the bread to the lamb, reserving the milk. Fork the bread into the meat and season generously. Add the curried mixture and combine well. Place in the pie dish and cook in a moderate oven (180C, 350F, Gas Mark 4) for 15 minutes. Meanwhile mix the eggs and reserved milk together. Season to taste and pour over the meat mixture. Top with the leaves and bake for a further 45 minutes or until the top is set and lightly browned. Garnish with parsley sprigs and serve hot with rice and a tomato salad.

Your Notes



You've got **GREAT** taste!

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