

Babotie

1 kg ground beef or lamb
1 thick slice of white bread
250 ml milk
2 onions chopped
30 ml butter
30 ml curry powder
10 ml salt
Pinch of salt
Juice of one lemon or 30 ml vinegar
15 ml apricot jam
12 crushed almonds for the topping
2 eggs
6 bay leaves

Method

Soak the bread in 125 ml of milk till very soft, then mash with a fork. Mix into the meat.
Sauté the onions in heated butter until transparent
Add curry powder and seasoning and cook for two mins, then add the vinegar or lemon juice, meat and bread, apricot jam,
Cook until meat begins to turn colour. Stir and break up all lumps. **DO NOT OVER COOK.**
Transfer to a greased rectangle casserole and smooth the top.
Beat the remaining eggs and milk and pour over the meat. Scatter the almonds and arrange the bay leaves.
Bake in the oven at 160 C for 30 mins.
Best served with rice, peach chutney, sliced bananas and pickled beetroot.

Recipe may be doubled.