

Bobotie

Seasoned ground beef fried with an egg-based topping: eggs, milk, bread, turmeric.

Ingredients: ginger, marjoram, lemon zest, curry powder, chopped onion, chopped almonds. traditionally with dried fruits like apricots, rosins and sultans.

Ingredients: 1 tbsp. olive oil, 30 g butter (without salt), 2 chopped onions, 1 peeled and cut apple, 1 kg ground beef, 2 eggs, 1/2 cup breadcrumbs, 2 tbsp. curry powder, 1/2 cup rosins, 2 tbsp. almonds, 2 tbsp. lemon juice, 1/2 teaspoon turmeric, 125 ml milk, 6 bay leaves

Preparation:

- Preheat the oven at 170 degrees.
 - Heat oil and butter in a pan at medium heat and add the onion.
 - Fry the onion for 2 minutes.
 - Add the apple and cook for other 2 minutes.
 - Add the ground beef and fry it stirring for three minutes.
 - Add stirring the egg, breadcrumbs, curry, rosins, almonds en lemon juice.
 - Pour into a baking dish, 30-40 cm and cover the dish with foil.
 - Bake for 40 minutes.
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- Beat the remaining egg, turmeric and milk together.
 - Remove the dish from the oven, remove the foil and pour the egg mixture over it.
 - Put bay leaves in the center and fry for another 15 minutes.

Served with chutney, bananas, coconut, walnuts and rice.

Enjoy your meal!

A nice story about our trip in Uganda you find in my book:

,Pippa and Paul, stories for the little world citizens‘ ISBN 9783961720651



[Pippa and Paul: stories for the little world citizens: Oosterbeek-Airoldi, Romana: Amazon.nl](https://www.amazon.nl/dp/9783961720651)