

# Taste the Hills

## Recipes and Tips

### Bobotie

Serves 4

1 thick slice of white bread  
250ml ml milk  
2 eggs  
1 onion chopped  
1 apple chopped  
30 g butter  
1 tbsp mild curry powder  
450 g lamb mince (beef, turkey or any meat you like)  
1 tbsp mango chutney  
15 g slivered or flaked almonds  
A handful of raisins and chopped dried apricots  
Juice of half a lemon  
Salt and pepper

### Method

- 1 Put bread to soak in milk.
  - 2 Grease an oven proof dish and set oven to 180.
  - 3 Brown the mince
  - 4 Gently fry the onion and apple in butter. Add curry powder.
  - 5 Mix meat with onion, apple, raisins and almonds. Add lemon juice and seasoning.
  - 6 squeeze bread and add bread to mixture. Put in dish and bake for 10 mins.
  - 7 Mix milk with eggs. Season and pour on top of mixture and bake for 30 mins.
- Serve with rice and a chunk of bread to push with

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