

BOBOTIE

The most famous and appreciated dish by *Chakalaka* is the *Bobotie*, a real South African recipe. Its origins are probably from the Dutch India Company colonies in Batavia, and the name is from the Indonesian *Bobotok*. At the beginning it was made of mutton and pork, whereas today the meat is of lamb or beef.

Very typical of the area of Cape of Good Hope, since 17th century, it is a particular dish full of different flavours, where sweetness and spicy tastes are mixed together for a wonderful and magic savour out of the ordinary.

Bobotie could be also seen as a sort of South African moussaka, but less creamy and spicier than the Hellenic analogue.

Chakalaka's chef, **Christa Janse Van Rensburg**, shows us how to cook this amazing South African dish, starting from the basic attitude full of love and passion towards the food and the Rainbow Nation.

The Bobotie's ingredients...

- 1 Kg minced meat
- 3 onions finely chopped
- 50 g butter
- 15 ml curry powder
- 5 ml tumeric
- 300 ml milk
- 4 eggs
- 3 slices white bread
- 30 g dried apricots
- 1 apple
- 50 ml chitney
- 50 g raisons
- 30 ml apricot jam
- 45 ml lemon juice
- 1 garlic clove

How to do it...

- fry onion and minced meat, stir in curry powder.
- mix 60 ml milk with bread.
- add everything else except rest of the milk and eggs.
- when minced meat is cooked, put in oven proof dish, mix the egg and milk; pour it over the minced meat and bake uncovered for 20 minutes at 160°

...then, enjoy the whole flavour of the Rainbow Nation!!!