



WHITE STAR

BEEF MINCE BOBOTIE

Serves: 4

Preparation time: 20 minutes

Cooking time: 1 hour

CATEGORY: Mains



Ingredients

- 50ml White Star Quick Maize Meal
- 80ml hot milk
- 30ml canola oil
- 1 large onion, finely chopped
- 1 garlic clove, finely chopped
- 30ml curry powder
- 5ml ground cumin
- 5ml ground turmeric
- 5ml dried oregano or thyme
- 1kg beef mince
- 80ml fruit chutney
- 40g sultanas
- 15ml Worcestershire Sauce
- Salt & pepper
- 150ml hot water
- 50ml White Star Quick Maize Meal
- 150ml milk
- 3 eggs
- Pinch of turmeric
- Salt & pepper
- 5 bay leaves

Method

1. Preheat the oven to 180C.
2. Start by putting the White Star Quick Maize Meal in a jug. Pour over the hot milk and whisk to combine evenly.
3. Heat the oil in a large pan over a medium heat. Add the onion and garlic and sauté until soft. Add the curry powder, cumin, turmeric and dried oregano/thyme and sauté for a further minute, until fragrant.
4. Add the mince and stir until mince is broken up and has browned all over.
5. Remove from the heat then mix through the maize mix, fruit chutney, sultanas and Worcestershire Sauce. Season to taste with salt and pepper.
6. Pour it into a greased baking dish, approximately 22 x 30 cm. Press the mixture firmly into the dish. Bake in the oven for 45 minutes.
7. Put the hot water into a bowl and whisk in the White Star Quick Maize Meal. Once combined whisk in the milk. This will cool it down to prevent eggs scrambling.
8. Mix in the eggs, turmeric and a pinch of salt and pepper.

9. Once the mince has come out of the oven, pour over the egg mixture and top with the bay leaves. Place it back in the oven for a further 15-20 minutes, until set.
10. Serve warm.