

Bobotie with Sausage

Bobotie is a South African dish that claims its roots are in Dutch, Malay or Indonesian cuisine. Certainly it was adopted by the Cape Malays, and is made with curry powder. Here is our version! Serve with rice, coconut, chutney, nuts and bananas, or a fresh tomato, onion and pineapple sambal with lime juice.

Ingredients

2 Tbsp olive oil
2 onions, sliced
2 cloves garlic, chopped
2 Tbsp curry powder (medium hot)
1 tsp ground turmeric
1 tsp ground ginger
1 tsp ground cumin
2 slices of bread, crumbled
60ml milk
25ml chutney
15ml Worcestershire sauce
25g brown sugar
1kg Sailor's Lamb or Beef sausage, remove casings, brown in hot pan
100g sultanas (NOT raisins which are too sweet)
3 eggs
Salt and pepper to taste
Bay leaves

Method

- 1 Soak the bread in the milk.
- 2 Heat oil, fry the onions and garlic.
- 3 When onions are soft, add curry powder, chutney, Worcestershire sauce, ginger, and cumin. Mix well.
- 4 Drain and mash bread, reserve the milk. Add milk to the pan together with the sausage and sultanas.
- 5 Cook over low heat until sausage meat is browned. Remove from stove, add 1 beaten egg, mix well, spoon into a greased baking dish and level the top.
- 6 Beat remaining eggs with reserved milk (it should be about 300ml or a little more), add salt and turmeric.
- 7 Pour over the meat and put a few bay leaves on top. Place the baking dish inside a larger baking dish filled with water coming halfway up the sides and bake uncovered at 180°C for 1 hour or until set.