

## Bobotie

**1-2 slices white bread**  
**1 cup milk, divided**  
**2.2 # ground beef**  
**1 medium onion finely chopped**  
**3 tsp apricot jam**  
**3 tsp fruit chutney (like Major Greys)**  
**5 tsp lemon juice**  
**1 tsp Italian herbs**  
**2 tsp curry**  
**1 tsp turmeric**  
**2 tsp salt**  
**2 tsp vegetable oil**  
**3 large eggs**  
**4 bay leaves**

Soak the bread in  $\frac{1}{2}$  cup milk, then squeeze it dry and reserve the milk. Mix the bread with the minced beef. Mix in all the other ingredients except the remaining  $\frac{1}{2}$  cup milk and the reserved milk, the oil, the eggs and bay leaves. Heat the oil in a frying pan and brown the meat mixture lightly. Keep stirring to make a finely crumbled meat mixture. Turn it out into a 9x13 casserole pan. Beat the eggs with the remaining milk plus the  $\frac{1}{2}$  cup milk. Pour over the meat mixture. Garnish the top of the mixture with the bay leaves and bake at 350 degrees for approximately 50 minutes or until eggs are set. Serve with the Yellow Rice with Raisins.

## **Malva Pudding**

**1 cup flour**  
**1 Tbsp baking soda**  
**1 cup sugar**  
**1 egg**  
**1 Tbsp apricot jam**  
**1 tbsp vinegar**  
**1 Tbsp butter, melted**  
**1 cup milk**

Butter an ovenproof 9x9 glass container. Sift flour and baking soda into a bowl. Stir in sugar. In another bowl beat egg very well, and add the other ingredients one by one beating well. Using a wooden spoon beat the wet ingredients into the dry ingredients. Pour batter into the baking dish. Cover with greased foil and bake 350 degree for 45 minutes until well risen. Insert toothpick and test to see if done. If not sufficiently baked the pudding won't absorb the sauce. When almost done, heat the ingredients for the sauce making sure all the sugar and butter are melted. When pudding/cake is done remove from oven and pour sauce over and let stand until absorbed. Serve warm or at room temperature with warm custard (we used instant vanilla pudding with half and half to make it of a pourable consistency) poured over the top. Top with whipped cream if you like.

### **For the sauce:**

**1/2 cup cream**  
**1/2 cup milk**  
**1 cup sugar**  
**1/2 cup hot water**  
**1/2 cup butter**

## **Yellow Rice With Raisins** **(Geelrys)**

**1 cup white rice**  
**1 ½ cup water**  
**2 tsp turmeric**  
**1 stick cinnamon**  
**1 tsp salt**  
**6 tsp sugar**  
**½ cup raisins**  
**2 tsp butter**

Place the rice, turmeric, cinnamon, salt and sugar, butter in a sauce pan. Cover with water and boil covered for 15-20 minutes or until rice is tender and all the water absorbed. Add the raisins. Remove the cinnamon stick, fluff the rice and server with bobotie or curries.