

Bobotie My Way

Serves 4

1 thick slice of white bread without crusts
400ml milk
2 tbs oil
1 large onion, finely chopped
1 cm chopped fresh ginger
2 cloves finely chopped garlic
1 tsp toasted and ground fennel seeds
2 tsp toasted and ground cumin seeds
½ tsp ground cinnamon
1 heaped tsp turmeric
1 tbs curry powder
1kg lamb or beef mince
1 tbs chutney
1 tbs apricot jam
5 tbs sultanas
Salt and pepper to taste
3 eggs
¼ cup flaked almonds
8 fresh lemon leaves
Juice of 1 lemon



Soak the bread in the milk and set aside. Heat oil and butter in large pan and fry onions, ginger and garlic till translucent. Add the fennel seed, cumin, cinnamon, turmeric and curry powder and stir fry till they become fragrant. Add a little water if the spices look like they might burn. Stir in the mincemeat and fry stirring to incorporate the spices and onions and cook for 5 minutes. Stir in the apricot jam and sultanas, season with salt and pepper, remove the bread from the milk and squeeze the milk back into the bowl. Reserve the milk to use later, stir the bread into the mince, cook the mince for a further 5 minutes and remove from the stove. Taste the mixture and add the lemon juice if needed. Beat one of the 3 eggs and add to the mince. Spoon the mince into a suitable oven –proof dish. Beat the last 2 eggs with the remaining milk, season. Roll the lemon leaves up into little scrolls and poke them all over the surface of the meat, pour over the egg and milk mixture, scatter the almonds onto the surface. Place the dish on an oven tray, pour hot water a third of the way up the dish and bake at 180°C for 1 hour or until the custard is just set. Remove from the oven and rest before serving.

Tip: If the mixture is too sweet give it a splash of fresh lemon juice. Serve with Sambles and boiled yellow rice.

Perdeberg, The Dry Land Collection Barrel Fermented Chenin Blanc

Made in a rich and ripe wooded style, this Chenin Blanc was fermented and matured in small French oak barrels. Together with the age old traditions of Dry Land viticulture, it resulted in a very aromatic and richly textured wine, with characteristics typical to Chenin Blanc grown under these conditions. Citrus, lemon zest, dried pear, peach and apricot flavours are only some of the aromas evident in the aromatics of this wine. The palate boasts hints of honey comb, pineapple and vanilla, while the finish is crisp with a well-balanced acidity. Enjoy now or cellar for up to 5 years.

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