



BOSCHENDAL
FOUNDED IN 1685

Werf-Style Braised BEEF SHIN BOBOTIE

INGREDIENTS

HOMEMADE CHUTNEY

| | |
|----------|------------------------------|
| 2kg | dried fruit mix |
| 2kg | chopped dried apple rings |
| 2kg | chopped dried prunes, pitted |
| 2kg | chopped dried dates, pitted |
| 2kg | sultanas |
| 2kg | raisins |
| 2kg | Turkish apricots |
| 4 liters | white wine vinegar |
| 3kg | sugar |
| 4 liters | water |

EGG CUSTARD MIX

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|-------|------|
| 2 | eggs |
| 200ml | milk |

BOBOTIE FILLING

| | |
|-------|-----------------|
| 40ml | oil |
| 120g | sliced onion |
| 20g | chopped garlic |
| 5g | thyme |
| 30g | curry powder |
| 10g | turmeric powder |
| 1g | bay leaf |
| 200ml | stock |
| 30g | fruit chutney |

MEAT

| | |
|-----|-----------------------|
| 3kg | Black Angus beef shin |
|-----|-----------------------|

CURRY SPICE MIX

| | |
|-----|-------------------------------|
| 50g | coriander seeds |
| 20g | cumin seeds |
| 10g | black peppercorns |
| 10g | cardamom seeds (husk removed) |
| 30g | turmeric powder |
| 30g | chili flakes |
| 10g | cinnamon powder |
| 5g | cloves |
| 5g | ground ginger |
| 10g | curry leaves |
| 50g | coarse salt |

METHOD

HOMEMADE CHUTNEY

1. Add all ingredients in a pot and cook to a chutney consistency. Remove and allow to cool.
2. Store in the fridge until ready to use.

BOBOTIE FILLING

1. Mix 20g of curry spice into the meat. Rub into the meat. Marinate the meat overnight.
2. Fry the meat off in oil, on a high heat, to caramelize. Set aside.
3. Fry the onions and garlic, in oil, over a medium heat.

4. Add the spices and bayleaf. Cook until the spices are cooked.
5. Add the meat and thyme and stir through.
6. Add the stock, and cook slowly until the meat starts falling apart.
7. Add the fruit chutney, and cook until meat is completely soft (pulled beef consistency)
8. Check seasoning, and cool overnight.
9. Remove stalks before using.

EGG CUSTARD MIX

1. Whisk all the ingredients together.
2. Pour over the filling, and bake at 160°C for 10-15min.