



Beef Bobotie

Lightly spiced beef mince with hints of fruit and a creamy egg custard topping - a comforting Cape Malay classic full of sweet-savoury flavour.

Ingredients

Lean beef mince, onions, full cream milk, eggs, bread (gluten-free), margarine, sunflower oil, dried apricots, apple, raisins, apricot jam, almonds, lemon juice, garlic, garam masala, medium masala, turmeric, bay leaves, seasoning.

Allergens

Contains: Milk, Eggs, Tree Nuts (Almonds).
Made in a kitchen that uses nuts.

Heating Instructions

All meals must be fully defrosted before heating. Remove plastic lid before heating.

Oven

- Preheat oven to 180°C.
- Place the foil container on a baking tray and heat for 25–30 minutes.

Air Fryer

- Preheat to 160°C.
- Place the foil container in the air fryer basket and heat for 18–22 minutes.

Microwave

- Heat on medium-high power for 5–7 minutes, stirring halfway if possible.
- Allow to stand for 1 minute before serving.

Important

Cooking times may vary depending on the appliance, and so may require slight adjustment. Always ensure food is piping hot throughout before serving.

