

# FISH BOBOTIE



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### INGREDIENTS

150 g butter OR margarine

1 onion, chopped

5 ml crushed garlic

20 ml fish masala

10 ml medium curry-powder

1 kg hake steaks, boned

salt & freshly ground black pepper

30 ml vinegar

100 ml fruit chutney

1 slice of bread, 40 cm thick, soaked in 300 ml Milk

30 ml apricot jam

100 g blanched almonds

2 XL eggs (separated)

125 ml milk

Melt butter, saute onion and garlic, stir in masala and curry-powder.

Add fish, fry 10 minutes, stirring continuously.

Remove from heat, add seasoning, vinegar and chutney.

Squeeze bread, reserving milk, crumble and stir into fish mixture.

Add apricot jam and half the almonds.

Whisk egg-whites until stiff, fold carefully into fish

mixture.

Spoon mixture into greased ovenproof dish.

Mix egg-yolks with milk, pour over fish.

Stand remaining almonds in fish mixture.

Bake in bain-marie at 180°C for 40 minutes or until bobotie has set.

SERVES 6

RECIPE: Diane Roode Hancox