

CRISPY BOBOTIE CUPS

MAKES 12-15 CUPS

COOK TIME: 50 MIN

INGREDIENTS

FOR THE BOBOTIE FILLING:

- 1 onion, finely chopped
- 2 cloves garlic, minced
- 1 apple, peeled and grated
- 1/2 cup dried apricots, chopped
- 1/4 cup slivered almonds (optional)
- 2 tbsp curry powder
- 1 tsp turmeric
- 1 tsp ground cumin
- 1 tbsp tomato paste
- 1/4 cup mango chutney (optional)
- 2 tbsp soy sauce
- 1/4 cup milk
- 2 large eggs
- Salt and pepper to taste

FOR THE CRISPY CUPS:

- 1 package of phyllo dough (thawed if frozen)
- 4 tbsp melted butter
- 1 cup grated cheese (optional, for topping)

METHOD

Heat a large skillet over medium heat and cook the ground beef or lamb until browned. Drain excess fat.

Add the chopped onion and garlic, and cook until softened.

Stir in the grated apple, dried apricots, slivered almonds (if using), curry powder, turmeric, cumin, and tomato paste. Cook for 2-3 minutes until fragrant.

Add the mango chutney (if using) and soy sauce. Mix well and simmer for another 5 minutes.

In a separate bowl, whisk together the milk and eggs. Stir into the meat mixture. Cook until the mixture thickens and is cooked through, about 5-7 minutes. Season with salt and pepper. Let cool.

Prepare the Crispy Cups:

Preheat your oven to 375°F (190°C).

Brush each sheet of phyllo dough with melted butter and layer 3-4 sheets together, brushing between layers.

Cut the layered phyllo into squares (about 4x4 inches) and press each square into the cups of a muffin tin, forming a cup shape. Trim any excess dough.

Bake the phyllo cups in the preheated oven for about 8-10 minutes, or until they are golden brown and crispy. Remove from oven and let cool slightly.

Assemble the Bobotie Cups:

Spoon the cooled bobotie filling into each phyllo cup.

If using, sprinkle with grated cheese and bake for an additional 5 minutes, or until the cheese is melted and bubbly.

