












# Meat Bobotie



Disney's Animal Kingdom Lodge

Boma

## Ingredients

-  2 pounds Ground Lamb, Beef or a mixture of both
-  1 cup white onion, diced
-  1/8 cup rice wine vinegar
-  1/16 loaf white bread
-  1 cup heavy cream
-  1/4 cup sugar (add more as needed)
-  1 tsp cinnamon (adjust as needed)
-  1/4 cup almonds or pumpkin seeds, sliced
-  1/4 cup seedless raisins
-  1/4 cup golden raisins
-  1 tsp curry powder (adjust as needed)

## Topping

-  4 Large Eggs
-  1 cup heavy cream

## Directions

1. Heat oil and sauté the onions. Reduce heat and add dry spices. Mix well.
2. Deglaze with rice wine vinegar. Add meat and continue to cook until meat is cooked through.
3. When the meat is done, drain 90% of the grease off. Then tear the bread into small pieces and add it as well as the cream to the meat mixture.
4. Add the sugar and mix well. Add a little bit of water if the mix looks too dry.
5. Add the raisins and almonds. Re-season and cool.
6. In a small container, place the bobotie mixture and top with the egg custard mix.
7. Bake in the oven at 325 degrees until golden brown and cooked through.

