Crispy Bobotie Cups

Ingredients:

For the bobotie filling:
- 1 slice white bread
- ½ cup (125ml) milk
- 10ml oil
- ½ onion, finely chopped
- 250g beef mince
- 1 tsp curry powder
- ½ tsp salt
- ½ tsp pepper
- 2 tsp sugar
- 1 tbsp vinegar
- 1 tbsp chutney
- ½ cup (125ml) water
- ¼ cup seedless raisins (optional)

For the egg layer:
- 2 eggs, beaten
- 60ml cream
- Salt and black pepper, to taste
- 30g butter, melted

For the crispy rice cup:
- 1 cup Spekko Long Grain White Basmati Rice
- 2 ½ cups water
- 1 cup yoghurt
- 3 egg yolks
- Salt

Method:

Prepare the rice cups:
1. Cook rice according to the pack instructions.
2. Mix the yogurt and egg yolks together. Add them to the rice & mix. Set aside.
3. Soak bread in the milk.
4. Heat the oil in a saucepan and fry the onion until soft. Add the mince and fry until well browned.
5. Stir in the curry powder and season with salt and pepper. Squeeze the milk out of the bread and crumble the soggy bread into the mince.
6. Add the sugar, vinegar, chutney, raisins and ½ cup water to the mince. Stir and allow it to simmer for 10 minutes or until the mince is cooked and the mixture is almost dry, but still moist.

For the egg layer:
1. Whisk the eggs, cream, remaining milk from the soaked bread, salt, pepper and butter together until well combined.
Assembly:
1. Spoon the rice into a greased muffin tray, spread it evenly but not too thinly, pressing up the sides.
2. Bake for 30 minutes at 180°C and remove from the oven.
3. Add a generous spoonful of mince into each rice cup and smooth the top, keeping enough space at the rim of the cup for the custard topping.
4. Pour the custard over the top of each bobotie cup and top with a bay leaf.
5. Allow to stand for 5 minutes and bake for a further 10 minutes or until the custard has set. Serve and ENJOY!