

# BOBOTIE PANCAKE BAKE

Serves 8

Hands-on time: 45 minutes

Hands-off time: 1 hour

## INGREDIENTS

### For the pancakes:

3 cups milk

2 large eggs

1½ cups self-raising flour

½ tsp Robertsons Turmeric

1 tbsp oil

### For the filling:

1 large onion, finely chopped

2½ tbsp Robertsons Braai & Grill ALL-IN-ONE Spice

1 tbsp Robertsons Ground Cumin

½ tsp Robertsons Turmeric

1kg lean beef mince

½ cup sultanas (optional)

¼ cup chutney

### For the topping:

6 large eggs

1½ cups cup milk

¼ tsp salt, to season

3 bay leaves

### Serving suggestion:

Chutney

Tomato salsa

## METHOD

### For the pancakes:

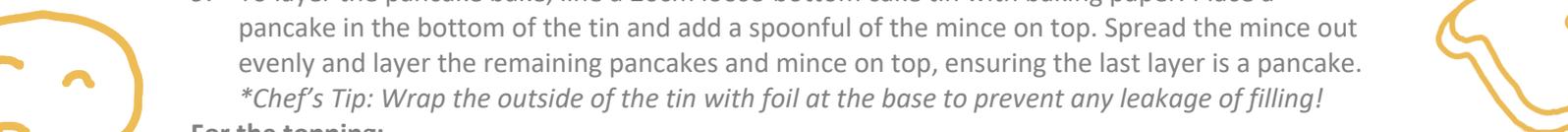
1. Combine the milk, eggs, self-raising flour and Robertsons Turmeric in a mixing bowl and whisk until smooth. Cover and set aside for 30 minutes while you prepare the filling. *\*Chef's Tip: For easy pouring later, whisk all of the ingredients together in a large measuring jug.*

### For the filling:

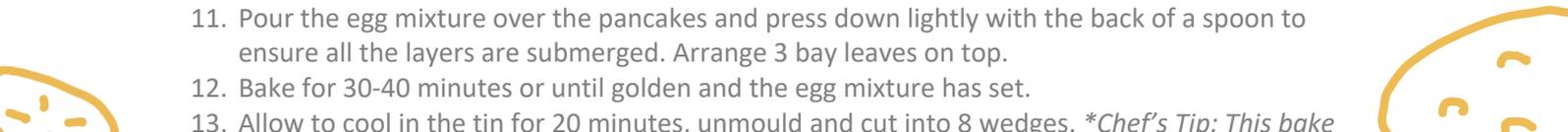
2. Heat an oiled pan over medium heat, add the onions, Robertsons Braai & Grill ALL-IN-ONE Spice, Robertsons Ground Cumin and Robertsons Turmeric and fry for 2 minutes until softened.
3. Add the beef mince and brown for 5 minutes, while stirring.
4. Add the sultanas, if using, and 1 cup of hot water and simmer for 12-15 minutes or until most of the liquid has reduced.
5. Stir in the chutney. Set aside while you prepare the pancakes.
6. Preheat the oven to 180°C.
7. Heat the oil for the pancakes in a 20cm non-stick pan over medium heat.
8. Add a ¼ cup of the pancake batter and swirl the pan to coat. Cook for 30-60 seconds until golden brown and flip the pancake over to cook for another 10-20 seconds. Slide the pancake out of the



pan and on to a large plate. Repeat to make 8 pancakes in total. *\*Chef's Tip: Use non-stick cooking spray to grease the pan, if preferred.*

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9. To layer the pancake bake, line a 20cm loose-bottom cake tin with baking paper. Place a pancake in the bottom of the tin and add a spoonful of the mince on top. Spread the mince out evenly and layer the remaining pancakes and mince on top, ensuring the last layer is a pancake. *\*Chef's Tip: Wrap the outside of the tin with foil at the base to prevent any leakage of filling!*

**For the topping:**

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10. Combine the eggs and milk in a mixing bowl. Season to taste with the salt and whisk until smooth.
11. Pour the egg mixture over the pancakes and press down lightly with the back of a spoon to ensure all the layers are submerged. Arrange 3 bay leaves on top.
12. Bake for 30-40 minutes or until golden and the egg mixture has set.
13. Allow to cool in the tin for 20 minutes, unmould and cut into 8 wedges. *\*Chef's Tip: This bake slices best when cooled!*
14. Serve each portion with a dollop of chutney and some tomato salsa on the side and ENJOY!
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