

PULL-APART BUNNY CHOWS

Serves 4-5

INGREDIENTS

4 cups self-raising flour
2 cups double cream plain yoghurt
1 tbsp oil
2 cloves garlic, crushed
2 tbsp Pakco Masala Curry Powder
500g beef mince
2 tins (410g each) Rhodes Quality Tomato & Onions Mix
2 potatoes, peeled and diced into small chunks
Salt and pepper, to season
1 egg, lightly beaten

Serving suggestion:

Fresh coriander
Plain yoghurt
Tomato & onion sambal
Carrot sambal

METHOD

1. Sift the flour and gently fold in the yoghurt with a spatula until the mixture forms a dough.
2. On a surface dusted with flour, knead the dough by hand for 5-8 minutes. If too sticky, add more flour, a little at a time, while kneading. Cover and set aside.
3. Heat the oil in a pot over medium heat and lightly fry the garlic with the curry powder until fragrant.
4. Add the mince and fry until browned before adding the tins of Rhodes Quality Tomato & Onion Mix. Season with salt and pepper to taste.
5. Allow to simmer for 10 minutes before adding the diced potatoes. Continue to simmer for another 40-45 minutes, until the potatoes are soft.
6. In the meantime, preheat the oven to 180°C and grease a large round springform baking tin.
7. Divide the 2-ingredient dough into 8 equally-sized balls and arrange snugly in the greased baking dish.
8. Brush the tops with beaten egg and bake for 20-25 minutes, until golden and cooked through.
9. Allow to cool slightly before removing from the tin and placing on a wooden board.
10. Hollow out the center of each bread roll in the loaf and spoon in some curry to fill each.
11. Pull apart and place each serving on a plate. Garnish with a dollop of plain yoghurt and fresh coriander, then serve alongside the bread centers and sambals and ENJOY!