

OVERALL time: 50 mins

Bobotie Burger

Metric

Number of servings : 4

ingredients

For the onion & raisin chutney:

- 2 diced red onions
- 1 cup raisins
- 0.5 cup sultanas
- 4 Tbsp apricot jam
- 1 Tbsp fresh ginger, grated
- 3 leaves bay leaves
- 1 tsp salt
- 0.5 cup white wine or apple cider vinegar
- 1 cup water
- 1 tsp **Cape Herb and Spice Cape Malay Curry Spice**

For the burgers

- 720 g beef mince (to make 4x patties)
- 3 Tbsp **Cape Herb and Spice Cape Malay Curry Spice**
- 4 buns brioche style hamburger buns
- 1 large tomato, thinly sliced
- washed butter lettuce leaves

To serve

- homemade or store bought fries
- **Cape Herb and Spice Tall Seasoned Salt**

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 15 mins | COOKING TIME: 35 mins

Prepare your braai!

For the chutney:

In a medium sized saucepan add the red onion, raisins, sultanas, apricot jam, ginger, bay leaves, salt, water and vinegar. Sprinkle over the **Cape Herb & Spice Cape Malay Curry Spice**. Mix well.

Bring everything to a simmer. Simmer for ±30 minutes until the chutney has reduced. Set aside for serving.

For the burgers:

Place mince in a large bowl.

Sprinkle with **Cape Herb & Spice Cape Malay Curry Spice**. Mix gently.

Form into 4 x 180g patties. Do not compress them too much or they will be tough.

Place burgers on the braai and cook for 5 minutes for a medium rare burger with a pink centre.

Toast your buns alongside the burgers.

Build burgers by placing some lettuce and sliced tomato onto the bottom bun.

Season the tomato with **Cape Herb & Spice Seasoned Salt**.

Top with the curried patty and then a generous spoonful of the chutney.

Finish with the top bun and serve with some home fries seasoned well with **Cape Herb & Spice Seasoned Salt**.

Store the leftover chutney in a jar in the fridge for up to 2 weeks.

<https://www.capeherb.co.za>

Metric

ingredients

For the onion & raisin chutney:

- 2 diced red onions
- 1 cup raisins
- 0.5 cup sultanas
- 4 Tbsp apricot jam
- 1 Tbsp fresh ginger, grated
- 3 leaves bay leaves
- 1 tsp salt
- 0.5 cup white wine or apple cider vinegar
- 1 cup water
- 1 tsp **Cape Herb and Spice Cape Malay Curry Spice**

For the burgers

- 720 g beef mince (to make 4x patties)
- 3 Tbsp **Cape Herb and Spice Cape Malay Curry Spice**
- 4 buns brioche style hamburger buns
- 1 large tomato, thinly sliced
- washed butter lettuce leaves

To serve

- homemade or store bought fries
- **Cape Herb and Spice Tall Seasoned Salt**

Number of servings : 4

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 15 mins | COOKING TIME: 35 mins

Prepare your braai!

For the chutney:

In a medium sized saucepan add the red onion, raisins, sultanas, apricot jam, ginger, bay leaves, salt, water and vinegar. Sprinkle over the **Cape Herb & Spice Cape Malay Curry Spice**. Mix well.

Bring everything to a simmer. Simmer for ± 30 minutes until the chutney has reduced. Set aside for serving.

For the burgers:

Place mince in a large bowl.

Sprinkle with **Cape Herb & Spice Cape Malay Curry Spice**. Mix gently.

Form into 4 x 180g patties. Do not compress them too much or they will be tough.

Place burgers on the braai and cook for 5 minutes for a medium rare burger with a pink centre.

Toast your buns alongside the burgers.

Build burgers by placing some lettuce and sliced tomato onto the bottom bun.

Season the tomato with **Cape Herb & Spice Seasoned Salt**.

Top with the curried patty and then a generous spoonful of the chutney.

Finish with the top bun and serve with some home fries seasoned well with **Cape Herb & Spice Seasoned Salt**.

Store the leftover chutney in a jar in the fridge for up to 2 weeks.

<https://www.capeherb.co.za>