

# Vegan Bobotie *by* Nikki Botha

Veggiebunch



**Bobotie is a traditional dish of South Africa and is similar to moussaka. This is a delicious recipe by acclaimed South African vegan chef Nikki Botha. Enjoy!**

## INGREDIENTS

1 large onion, chopped  
1 can lentils, drained  
530 g soaked soy mince (soaked in stock)  
50 g apricots, chopped  
80 g seedless raisins  
20 ml tomato paste  
2 tablespoons (30 ml) smoked paprika  
1 tablespoon (15 ml) ground coriander  
1 tablespoon (15 ml) ground cumin  
1 tablespoon (15 ml) ground turmeric  
1 teaspoon (5 ml) mixed herbs  
3 tablespoons (45 ml) Mrs. Balls Chutney  
1 teaspoon (5 ml) mild curry powder  
Pinch of salt to taste ½ teaspoon  
300 g silken tofu  
Pinch of Kala namak (black salt) to taste  
1/4 teaspoon (2.5 ml) turmeric  
1 teaspoon (5 ml) Dijon mustard

## INSTRUCTIONS

Preheat oven to 180 degrees Celsius.

Sautee the chopped onion until the onions are translucent.

Add the lentils, the soaked soy mince, apricots, raisins, tomato paste, smoked paprika, coriander, cumin, 15 ml turmeric, mixed herbs, chutney, curry powder to a bowl. Mix it well.

Once the onions are sautéed, add the above mixture and cook for 5 minutes.

Remove from the heat and put in an oven proof dish.

Put the silken tofu, kala namak, 1.25 ml turmeric and Dijon mustard in a food processor and mix until smooth.

Place this mixture on top of your bobotie (soy mince and lentil mix) and cover the top of your bobotie.

Bake at 180 degrees Celsius until your tofu mixture on top begins to turn golden brown.



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