

1 hour

Serves 4

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Ingredients

- Glug olive oil or canola oil
- 1 onion, finely chopped
- 1 Tbsp (15ml) PnP crushed garlic, ginger & chilli
- 500g beef mince
- 2 Tbsp (30ml) curry powder
- 2 tsp (10ml) garam masala
- 1 tsp (5ml) ground cardamom
- 1 tsp (5ml) ground turmeric
- ½ cup (125ml) beef stock
- 1 Tbsp (15ml) Worcestershire sauce
- ¼ cup (60ml) chutney + extra for serving
- 1 large Granny Smith apple, grated
- ½ cup (125ml) sultanas or raisins
- Salt and milled pepper
- Toasted almonds, for serving

Topping:

- 8-10 slices sourdough bread (about 2cm thick), buttered on both sides
- Handful flaked almonds
- 5 eggs
- ½ cup (125ml) cream (or milk)

Method

1. Heat oil in a pan over medium heat and sauté onion until soft, about 8 minutes.
2. Add ginger, garlic & chilli and cook for a minute.

3. Tip in mince and brown well, using a fork to break up any clumps.
4. Add curry powder and garam masala, then the remaining spices and fry for a minute.
5. Stir through stock, Worcestershire sauce, chutney, apple and sultanas or raisins.
6. Season well and cook for 3-5 minutes.
7. Spoon into a 22cm square dish, top with bread slices and scatter with flaked almonds.
8. Combine eggs, cream and seasoning and pour over bread. (Lightly press down on each slice to ensure it absorbs egg mixture.)
9. Bake at 200°C for 30-35 minutes, or until golden, covering with foil for the last 5-10 minutes if browning too quickly.
10. Serve hot scattered with toasted almonds and with extra chutney on the side.

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