

Less than 45 minutes

Serves 4

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Ingredients:

- 2 Tbsp (30ml) canola oil
- 2 onions, chopped
- 2 cloves garlic, chopped
- 1 Tbsp (15ml) medium curry powder
- 1 Tbsp (15ml) garam masala
- 1 tsp (5ml) turmeric
- 2 cups (400g) dried lentils, cooked
- 3 Tbsp (45ml) mild chutney
- 3 Tbsp (45ml) apricot jam
- 1 cup (250ml) beef or vegetable stock
- Salt and milled pepper
- 1 cup (250ml) milk
- 3 eggs, whisked
- 2-3 bay leaves (optional)
- Fresh coriander, for serving (optional)

Method:

1. Preheat oven to 180°C.
2. Heat oil in a large pot and fry onion and garlic for 2 minutes.
3. Add spices and fry for another 2 minutes (add a splash of water if needed).
4. Stir in lentils, chutney, jam and stock.
5. Simmer for about 5-8 minutes.
6. Season lentil mixture and transfer to an ovenproof dish.
7. Whisk together milk and eggs, and season.
8. Pour over lentil mixture in dish and arrange bay leaves (if using) on top.
9. Bake for 15-20 minutes or until golden and the egg custard has set.

10. Garnish with coriander (if using) and serve with a side salad.