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.