

ICHUMILE MPUMLWANA'S SHRIMP AND CHORIZO BRUNCH BOBOTIE

Suitable for a light brunch.

In celebration of Heritage Month, food blogger Ichumile Mpumlwana put a modernised brunch spin on South Africa's traditional bobotie. It features all the spice of the age-old bobotie we love, but it's a little lighter and includes shrimp and chorizo for a brunch feel (prawns work well too). Fresh herbs give the dish a sense of summer, and you can choose to serve with raisin basmati rice or naan bread. Tip: Be sure to keep your eye on the braai while cooking – the heat level can make or break this recipe.



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Prep time: 20 minutes
Cook time: 35 minutes
Total time: 55 minutes
Serves 4-5 people

INGREDIENTS

- 250 g chorizo, sliced
- 500-700 g cooked shrimps (or small, cooked, deveined shell-off prawns)
- 1 large onion, chopped
- ¾ cup baby marrow, sliced into rounds
- 1 large leek, sliced into rounds
- 250 ml of fresh cream
- 2 garlic cloves, sliced
- 4 bay leaves
- 1 teaspoon of fish spice
- ½ teaspoon of cumin powder
- ½ teaspoon of turmeric powder
- 1 teaspoon of marjoram leaves
- 1 teaspoon of oregano leaves
- 2 tablespoons of olive oil
- 1 tablespoon of freshly squeezed lemon juice
- ¼ cup fresh dill
- ¼ cup fresh coriander, chopped
- 1 teaspoon of chutney
- 3 large eggs
- 2-3 tablespoons of grated parmesan (optional)
- ¼ cup of water (if needed)
- Salt and pepper

INSTRUCTIONS:

1. Set your Megamaster Crusade 4 Burner Patio Gas Braai to medium heat. Heat the olive oil in a Megamaster 260 Enamel Round Pan on the braai.
2. Once the oil has heated, add the onion and sauté until it starts to soften. Then add the baby marrow, leeks, and garlic, and allow to cook for 2 minutes or so until they start to soften. Don't let the veggies wilt – they'll be cooked further later on.
3. Add the shrimps (or prawns) and chorizo, and mix into the onion base. Stir in 2 bay leaves, fish spice, cumin, turmeric, marjoram, oregano, and chutney. Add in the lemon juice and fresh coriander. Season lightly with salt and pepper. Don't overseason because the chorizo is salty. Reduce heat to low.
4. Whisk together the cream and eggs until combined. Season with salt and pepper. Add the chopped dill and combine using a fork.
5. Pour the egg and cream mixture into the pan, ensuring that the shrimp and chorizo base is fully covered by the egg and cream layer. Sprinkle the grated parmesan over the mix.
6. Place the remaining 2 bay leaves on top of the mix, pressing them down a little. Close the braai lid and cook the bobotie on low heat for 20-25 minutes.
7. Test the readiness using a toothpick – if it comes out clean, then it's ready to serve; if it's still soft, cook longer.

MEGAMASTER RECIPE TIPS



TIP 01

Make sure your heat is low when the bobotie is cooking so that it doesn't stick to the bottom of the pan or burn.



TIP 02

Don't be shy with the olive oil. Add more if necessary to ensure the pan is well lubricated for when the bobotie is cooking on the closed braai. You can also spray the sides of the pan with cooking spray to prevent sticking.



TIP 03

Don't over season with salt as the chorizo is already quite salty. Taste to ensure the correct level of seasoning.