



Phyllo fish bobotie parcels



MASTER THE ART OF PHYLLO FISH PARCELS, PREPARED WITH A LITTLE SOUTH AFRICAN FLAIR. IF YOU'RE NOT A FISH FAN, USE VEGETABLES OR MEAT INSTEAD.

INGREDIENTS

PASTRY



- 4 sheets (125 g) phyllo pastry
- about 80 g butter or margarine, melted

FILLING

- 30 ml (2 Tbsp) butter or margarine
- 1 large onion, coarsely chopped
- 30 ml (2 Tbsp) medium curry powder
- 2 slices white or brown bread
- 250 ml (1 cup) milk
- about 280 g cooked white fish, such as hake or silvers
- 125 ml (½ cup) **Spur Salad & French Fry Dressing**
- 15 ml (1 Tbsp) smooth apricot jam
- 5 ml (1 tsp) lemon zest
- 30 ml (2 Tbsp) fresh lemon juice
- 60 ml (40 g) seedless raisins or dried apricots, coarsely chopped
- 2 ml (¼ tsp) **Spur Steakhouse Spice**
- Freshly ground black pepper, to taste
- 2 extra-large eggs

METHOD

1. **Pastry:** Place phyllo pastry on a large working surface. Unfold each sheet and cut into three pieces, then three again. Brush the pieces with melted butter, repeat and place three pieces in each hollow of a muffin pan. Set aside.
2. **Filling:** Melt butter in a medium, heavy-based frying pan. Add onion and sauté for a few minutes until soft. Add curry powder and fry for 1 minute. Remove from heat and set aside. Soak bread in milk.
3. Combine cooked fish, onion, soaked bread with milk, **Spur Salad & French Fry Dressing**, jam, lemon zest, lemon juice, raisins, **Spur Steakhouse Spice** and black pepper. Whisk eggs, add and mix well. Spoon fish mixture into phyllo pastry.
4. Bake in a preheated oven at 180°C for 20-25 minutes until set and golden brown. Serve warm.



VARIATIONS

1. Substitute the hake or silvers with any other 280 g fresh fish, or even two cans of salmon (drained) or tuna (drained).
2. If fresh or frozen fish is used, poach the fish in a little water and milk in a medium, heavy-based saucepan for about 10 minutes or until fish is cooked and tender. Drain and flake.