

**CURRY MINCE JAFFLE**





# Ingredients

- Dash of olive oil
- 1 Large onion, chopped
- 500g beef mince
- 2 Garlic cloves, crushed
- Salt and pepper, to season
- 1 Tin chopped tomatoes
- 1 Pinch tomato paste
- 1 Pinch white sugar
- 1 Whole bread, 12 slices
- Cheddar cheese, grated
- Butter, to spread on bread slices

# Spices

- 1 Pinch ground coriander
- 1 Pinch turmeric
- 1 Pinch ground cumin
- 2 Pinches of medium curry powder

# Directions

1. Light your fire and once your coals are ready, place your potjie on the coals. Add the olive oil and onions to the pot and fry for a few minutes.
2. Add the beef mince and garlic, season with salt and pepper, and leave to fry until the mince is cooked and golden brown. Add the spices and fry for a few minutes while giving it a stir.
3. Add the chopped tomatoes, tomato paste, and a pinch of sugar to the pot. Allow simmering for about 30 minutes until majority of the liquid has cooked off.

**Note:** Adding a pinch of sugar after adding tomatoes/tomato paste, cuts the acidity of the tomatoes and creates an overall more balanced sauce.

4. Spread butter on the outside of the bread slices, fill with the curry mince mixture and cheese, and top with another slice of buttered bread.
5. Prep your Jaffle Maker by spraying a Non-stick Grill Spray. Place the mince sandwich into your jaffle maker and place directly onto the coals for optimum heat. Allow toasting for 8 – 10 minutes while checking in between your progress to ensure your bread gets a nice toasted colour and serve. Enjoy!