



UCOOK

Savanna's Kassler Caesar Salad

with baby marrow & browned butter croutons

Load your dinner plate with flavours of fresh greens, salty kassler pork cubes, charred baby marrow, brown-butter basted croutons & loads of lemon juice. Finished with a gorgeous Dijon-mustard, anchovy & yoghurt dressing that will have you going back for fourths and fifths!

Hands-on Time: 35 minutes

Overall Time: 50 minutes

Serves: 4 People

Chef: Savanna

 Adventurous Foodie

 Sijnn Wines | Sijnn White Blend

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Ingredients & Prep

145ml	Caesar Dressing <i>(20ml Dijon Mustard & 125ml Low Fat Plain Yoghurt)</i>
60ml	Lemon Juice
120g	Italian-style Hard Cheese <i>½ grated & ½ peeled into ribbons</i>
20g	Anchovies <i>drained</i>
30ml	NOMU Provençal Rub
400g	Baby Marrow <i>rinsed, trimmed & cut into 1cm rounds</i>
720g	Pork Kassler Steak Cubes
2	Garlic Cloves <i>peeled & grated</i>
2	Baguettes <i>cut into bite-sized chunks</i>
160g	Green Leaves <i>rinsed</i>
2	Tomatoes <i>rinsed & cut into half-moons</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Blender
Butter
Sugar/Sweetener/Honey

1. DRESSED FOR DINNER To a blender, add the caesar dressing, the lemon juice (to taste), the grated cheese, the drained anchovies (to taste), ½ the NOMU rub, a drizzle of olive oil, a sweetener, and seasoning. Pulse until smooth. Loosen with water in 5ml increments until drizzling consistency. Set aside.

2. CHAR THE BABY MARROW Place a pan over medium heat with a drizzle of oil. When hot, fry the baby marrow rounds until slightly charred and golden, 3-4 minutes (shifting occasionally). Remove from the pan, season, and cover.

3. KASSLER KING Return the pan to medium-high heat with a drizzle of oil. When hot, fry the kassler cubes until crispy, 6-7 minutes (shifting occasionally). Remove from the pan, reserve any rendered fat, and set aside.

4. BROWNED BUTTER Return the pan to medium heat with 20g of butter and any rendered fat. Cook until the butter is golden brown, 2-3 minutes. Remove from the pan and place in a bowl along with the grated garlic, the remaining NOMU rub, and seasoning.

5. CRISPY CROUTONS Return the pan to medium-high heat. When hot, toast the bread chunks until crispy, 3-4 minutes (shifting occasionally). In the final minute, drizzle over the garlic browned butter.

6. PLATE UP PERFECTION Make a bed of the shredded green leaves. Top with the tomato half-moons, the charred baby marrow, and the kassler cubes. Drizzle over the creamy dressing. Scatter over the browned butter croutons and the cheese ribbons. Well done, Chef!



Chef's Tip

Air fryer method: Coat the bread chunks in minimal oil and season. Air fry at 200°C until crispy, 6-8 minutes (shifting halfway). In the final minute, drizzle over the garlic browned butter.

Nutritional Information

Per 100g

Energy	648kj
Energy	155kcal
Protein	10.1g
Carbs	16g
of which sugars	2.2g
Fibre	2g
Fat	6.1g
of which saturated	2.5g
Sodium	542mg

Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites, Fish

Cook
within
4 Days