



# UCCOOK

## Tender Ostrich & Creamy Mushrooms

with a silky pumpkin mash & almonds

**Hands-on Time:** 20 minutes

**Overall Time:** 35 minutes

**\*New Calorie Conscious:** Serves 1 & 2

**Chef:** Kate Gomba

### Nutritional Info

	Per 100g	Per Portion
Energy	375kj	2089kj
Energy	90kcal	499kcal
Protein	7.9g	44.2g
Carbs	6g	33g
of which sugars	2g	14g
Fibre	2g	10g
Fat	3.7g	20.8g
of which saturated	1.5g	8.6g
Sodium	41mg	228.3mg

**Allergens:** Cow's Milk, Allium, Tree Nuts

**Spice Level:** None

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
250g	500g	Pumpkin Chunks <i>cut into bite-sized pieces</i>
10g	20g	Almonds <i>roughly chop</i>
65g	125g	Button Mushrooms <i>wipe clean &amp; roughly slice</i>
1	1	Garlic Clove <i>peel &amp; grate</i>
3g	5g	Fresh Thyme <i>rinse &amp; pick</i>
30ml	60ml	Crème Fraîche
160g	320g	Free-range Ostrich Steak
5ml	10ml	NOMU One For All Rub
20g	40g	Salad Leaves <i>rinse &amp; roughly shred</i>
10ml	20ml	Lemon Juice

## From Your Kitchen

Oil (cooking, olive or coconut)  
Water  
Paper Towel  
Seasoning (salt & pepper)

**1. MASH** Place the pumpkin in a pot of salted water. Bring to the boil and cook until soft, 15-20 minutes. Drain and return to the pot. Mash with a fork, season, and cover.

**2. TOAST** Place the almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

**3. MUSHROOM SAUCE** Return the pan to medium-high heat with a drizzle of oil. Fry the mushrooms until golden, 4-5 minutes (shifting occasionally). Add the garlic, the thyme, and fry until fragrant, 1-2 minutes. Deglaze the pan with 50ml [100ml] of water and mix in the crème fraîche. Lightly simmer until thickening, 1-2 minutes. Season and cover.

**4. OSTRICH** Place a pan over medium-high heat with a drizzle of oil. Pat the ostrich dry with paper towel. When hot, sear the ostrich until browned, 2-3 minutes per side (for medium-rare). In the final 1-2 minutes, spice with the NOMU rub. Remove from the pan and set aside to rest for 5 minutes before slicing and seasoning.

**5. JUST BEFORE SERVING** In a salad bowl, combine the salad leaves with the lemon juice (to taste), the nuts and some seasoning, and toss to combine.

**6. DINNER IS READY** Dish up the mash, top with the ostrich slices, and the creamy mushroom sauce. Serve the leafy salad on the side and dig in, Chef!