



# UCCOOK

## Classy Halloumi Hot Dog at Matloha's

with loaded homemade chakalaka,  
crème fraîche & a Schoon roll

Here, a beautifully soft roll is the vehicle for rich and flavourful kidney bean chakalaka, topped with crispy halloumi slices and drips of crème fraîche. It's our enhanced version of a nostalgic dinnertime treat, with a South African twist — and so easy to make!

---

**Hands-On Time:** 35 minutes

**Overall Time:** 45 minutes

---

**Serves:** 2 People

---

**Chef:** Liziwe Matloha

---

 Vegetarian

---

 Lanzerac Estate | Keldermeester Versameling  
Prof

---

Loved the dish? Let us know. Join the **UCCOOK** community. Share your creations + tag us @ucooksa #lovingucook

## Ingredients & Prep

4	Spring Onions <i>finely sliced, keeping the white &amp; green parts separate</i>
10ml	Curry Powder
1	Fresh Chilli <i>deseeded &amp; finely chopped</i>
150g	Julienne Carrot
100g	Corn <i>drained</i>
120g	Kidney Beans <i>drained &amp; rinsed</i>
60ml	Mango Atchar
15ml	Tomato Paste
40g	Salad Leaves <i>rinsed &amp; roughly shredded</i>
60ml	Crème Fraîche
160g	Halloumi <i>sliced lengthways into 1cm thick slabs</i>
2	Schoon Hot Dog Rolls <i>halved</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Butter (optional)  
Paper Towel

**1. GET MOVING, IT'S TIME FOR CHAKALAKA!** Place a pan over a medium heat with a drizzle of oil. When hot, fry the white spring onion slices for 1-2 minutes until soft. Add in the curry powder and chopped chilli to taste. Fry for 30-60 seconds until fragrant, shifting continuously. Mix in the julienne carrot and fry for 2-3 minutes, shifting to prevent sticking. Stir through the drained corn, drained kidney beans, mango atchar, and tomato paste until evenly distributed. Bring to a simmer and cook for 12-15 minutes until thick and combined, stirring occasionally. Season to taste, remove from the pan, and set aside to cool.

**2. FIX UP TOSE FILLINGS** Place the shredded salad leaves in a bowl with a drizzle of olive oil and some seasoning. Toss to combine and set aside for serving. Loosen the crème fraîche with water in 5ml increments until drizzling consistency and set aside for serving.

**3. GOLDEN HALLOUMI** Place a clean pan over a medium heat with a drizzle of oil. When hot, fry the halloumi for 1-2 minutes per side until crispy and golden. Remove on completion and allow to drain on some paper towel – and try not to eat it all before serving!

**4. ASSEMBLE THIS BEAUT OF A HOT DOG** Butter the halves of the rolls (optional). Place  $\frac{3}{4}$  of the dressed leaves on the bottom halves and cover in spoonfuls of chakalaka. Top with the crispy halloumi and generously drizzle over the crème fraîche. Toss the remaining leaves with any left over chakalaka and serve on the side. Garnish with the green spring onion slices and close up with the other half of the roll. Go on, take a bite!



## Chef's Tip

Kidney beans are a great source of fibre and plant-based protein. They're also high in B vitamins, manganese, and iron. Use them to bulk up salads, salsas, or stews for extra nutritional value.

## Nutritional Information

Per 100g

Energy	778kJ
Energy	186Kcal
Protein	7.6g
Carbs	17g
of which sugars	3g
Fibre	3.4g
Fat	9.9g
of which saturated	5.5g
Sodium	271mg

## Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites

Cook  
within 1  
Day