



UCOOK

3-Step Middle Eastern Hake

with a dukkah crust, roast carrot wedges & hummus

Here, nutty dukkah elevates line-caught hake, served with hummus slaw, carrot wedges, and a tahini-honey drizzle. The fish in the image is basa, but due to a last-minute short supply this week, we've elevated this to a hake dish!

Hands-On Time: 20 minutes

Overall Time: 45 minutes

Serves: 2 People

Chef: Lauren Todd

 Health Nut

 Delheim Wines | Sauvignon Blanc

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Ingredients & Prep

600g	Carrot <i>peeled, trimmed & cut into wedges</i>
100ml	Hummus
1	Lemon <i>zested & cut into wedges</i>
150g	Shredded Cabbage & Julienne Carrot
5g	Fresh Parsley <i>rinsed, picked & roughly chopped</i>
15ml	Honey
60ml	Tahini
2	Line-caught Hake Fillets
30ml	Dukkah
40g	Green Leaves <i>rinsed</i>

From Your Kitchen

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

1. SWEET AMBER WEDGES Preheat the oven to 200°C. Spread out the carrot wedges on a roasting tray, coat in oil, and season. Roast in the hot oven for 30-35 minutes until soft and caramelised, shifting halfway.

2. SLAW, TAHINI DRIZZLE & FRESH LEAVES Place the hummus in a bowl large enough for the slaw. Add a squeeze of lemon juice to taste and loosen with water in 5ml increments until drizzling consistency. Add in the cabbage and carrot and $\frac{3}{4}$ of the chopped parsley. Season to taste and toss until coated. In a small bowl, combine the tahini and honey with warm water in 5ml increments until drizzling consistency. Toss the rinsed green leaves with a drizzle of olive oil and some seasoning. Set aside the leaves, slaw, and tahini dressing until serving.

3. SPICE & BAKE THE HAKE When the carrots reach the halfway mark, pat the hake dry with paper towel and place on a roasting tray. Coat in oil, the lemon zest to taste, and $\frac{1}{2}$ of the dukkah. Bake in the oven for 15-20 minutes until cooked through and flaky.

4. DISH UP THIS SUPER EASY NUMBER! Plate the dressed leaves, roast carrots, spiced hake, and hummus slaw alongside one another. Drizzle over the tahini dressing and sprinkle with the remaining parsley. Finish off by garnishing with the remaining dukkah and a lemon wedge. And there you have it – just like that!



Chef's Tip

If the honey is too hard to pour, pop it in the microwave for 5-10 seconds before use.

Nutritional Information

Per 100g

Energy	384kj
Energy	92Kcal
Protein	4.6g
Carbs	10g
of which sugars	4.4g
Fibre	2.8g
Fat	3.8g
of which saturated	0.6g
Sodium	118mg

Allergens

Allium, Sesame, Sulphites, Fish, Tree Nuts

Cook
within 2
Days