



UCCOOK

Pork Kassler & Tender Baby Potatoes

with parsley, capers & chilli oil

Hands-on Time: 15 minutes

Overall Time: 20 minutes

Quick & Easy: Serves 1 & 2

Chef: Ethan Shahim

Wine Pairing: Neil Ellis Wines | Neil Ellis The Left Bank
Cabernet Sauvignon Merlot

Nutritional Info

	Per 100g	Per Portion
Energy	490kj	3363kj
Energy	117kcal	804kcal
Protein	6.4g	44g
Carbs	9g	63g
of which sugars	3.1g	21.4g
Fibre	1.1g	7.6g
Fat	5.9g	40.8g
of which saturated	1.8g	12.1g
Sodium	393mg	2692mg

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

Spice Level: Hot

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
200g	400g	Baby Potatoes <i>rinse & halve</i>
80g	160g	Patty Pans <i>rinse, trim & cut into bite-sized pieces</i>
180g	360g	Pork Kassler Chunks
5ml	10ml	NOMU One For All Rub
20ml	40ml	Mrs Balls Chutney
3g	5g	Fresh Parsley <i>rinse & roughly chop</i>
20g	40g	Capers <i>drain & roughly chop</i>
10ml	20ml	Lemon Juice
110ml	220ml	Mustard Yoghurt <i>(100ml [200ml] Low Fat Plain Yoghurt & 10ml [20ml] Dijon Mustard)</i>
10g	20g	Walnuts <i>roughly chop</i>
10ml	20ml	Banhoek Chilli Oil

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water
Sugar/Sweetener/Honey
Butter (optional)

1. SOFT POTATOES Place the baby potatoes in a pot of salted water. Bring to a boil and cook until soft, 15-20 minutes. Drain, season, and cover.

2. CHUTNEY-COATED PORK Place a pan over medium heat with a drizzle of oil. When hot, fry the patty pans until charred, 3-4 minutes. Remove from the pan and season. Return the pan to medium-high heat with a drizzle of oil, if necessary. When hot, fry the kassler until crispy, 5-6 minutes (shifting occasionally). In the final 1-2 minutes, baste the pork with a knob of butter (optional), the NOMU rub and the chutney. Remove the pan from the heat and set aside. Reserve the pan juices.

3. HERBY CAPER DRIZZLE In a bowl, mix together the parsley, the capers, the lemon juice (to taste), 5ml of a sweetener (to taste), some olive oil and seasoning. Set aside.

4. BRING IT ALL TOGETHER Smear the mustard yoghurt on the plate. Pile up the baby potato and patty pans. Top with the herby capers and walnut pieces. Drizzle over the chilli oil (to taste) and top with the kassler pieces, drizzling over any remaining pan juices.

Chef's Tip Place the chopped walnuts in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.