



# UCCOOK

## Lemon-caper Sauce & Hake

with bulgur wheat, Danish-style feta & sun-dried tomato

**Hands-on Time:** 15 minutes

**Overall Time:** 20 minutes

**Quick & Easy:** Serves 1 & 2

**Chef:** Aisling Kenny

**Pairing:** Neil Ellis Wines | Neil Ellis West Coast Sauvignon Blanc

### Nutritional Info

	Per 100g	Per Portion
Energy	680kj	2559kj
Energy	163kcal	612kcal
Protein	10.9g	41g
Carbs	18g	67g
of which sugars	1.8g	6.9g
Fibre	3.4g	12.8g
Fat	5.4g	20.3g
of which saturated	1.8g	6.6g
Sodium	212.5mg	800mg

**Allergens:** Cow's Milk, Gluten, Allium, Wheat, Sulphites, Fish, Tree Nuts

**Spice Level:** None

Eat Within 1 Day

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
75ml	150ml	Bulgur Wheat
10g	20g	Capers <i>drain &amp; roughly chop</i>
10ml	20ml	Garlic Flakes
20ml	40ml	Lemon Juice
1	2	Line-caught Hake Fillet/s
3g	5g	Fresh Coriander <i>rinse &amp; pick</i>
50g	100g	Cucumber <i>rinse &amp; cut into bite-sized chunks</i>
20g	40g	Sun-dried Tomatoes <i>drain</i>
30g	60g	Danish-style Feta <i>drain</i>
10g	20g	Almonds
5g	10g	Crispy Onion Bits

## From Your Kitchen

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

**1. BULGUR WHEAT & SAUCE** Boil the kettle. Place the bulgur wheat in a pot with 150ml [300ml] of boiling water, a drizzle of oil, and seasoning. Simmer until cooked through, 6-8 minutes. Drain if necessary, fluff with a fork, and set aside. Place a pan over medium heat with 30g [60g] of butter. When melted, add the capers and the garlic flakes, and fry until fragrant, 30-60 seconds (shifting constantly). Remove from the heat. Add ½ the lemon juice and seasoning. Remove the sauce from the pan and cover.

**2. FRYING FISH** Place a clean pan over medium-high heat with a drizzle of oil and a knob of butter. Pat the hake dry with paper towel and season. When the pan is hot, fry the hake, skin-side down, until crispy and golden, 3-4 minutes. Flip and fry the other side until cooked through, 3-4 minutes. Remove from the pan and set aside.

**3. COMBINE BEFORE YOU DINE** In a bowl, combine ½ the coriander, the cucumber, the sun-dried tomatoes, the feta, the almonds, the bulgur wheat, the remaining lemon juice, a drizzle of olive oil, and seasoning.

**4. YOU'LL WANT NEPTUNE'S FORKFUL** Plate up the loaded bulgur wheat. Top with the seared hake. Drizzle over the lemon-caper sauce. Sprinkle over the remaining coriander and the crispy onion bits. Dig in, Chef!

**Chef's Tip** 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.