



UCOOK

Funfair Tornado Potato & Kassler

with ranch dressing & a fresh salad

Picture it, a young child skips around a Funfair with a tornado potato in hand and the biggest smile on their face! You can create your own Funfair right at home, by making these whimsical tornado potatoes, which are then dunked in ranch dressing and served with a delicious kassler.

Hands-On Time: 30 minutes

Overall Time: 40 minutes

Serves: 2 People

Chef: Hannah Duxbury

🍷 Adventurous Foodie

🍷 Boschendal | Rache'sfontein Chenin Blanc

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Ingredients & Prep

4	Wooden Skewers
90ml	Ranch Dressing <i>(65ml Low Fat Plain Yoghurt, 20ml Buttermilk & 5ml Dijon Mustard)</i>
400g	Potato <i>rinsed</i>
10ml	NOMU Roast Rub
360g	Pork Kassler Loin Steaks
40g	Green Leaves <i>rinsed & roughly shredded</i>
1	Tomato <i>cut into bite-sized chunks</i>
200g	Cucumber <i>sliced into half-moons</i>
8g	Fresh Parsley <i>rinsed, picked & roughly chopped</i>

From Your Kitchen

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

1. THE SKEWERS CANAL Preheat the oven to 200°C. Place the skewers in a shallow dish, cover with water, and allow to soak for 10 minutes (this prevents them from burning when over the heat). In a bowl, combine the ranch dressing with some seasoning.

2. TORNADO POTATOES When the skewers are done soaking, carefully insert each skewer into the end of each rinsed potato lengthwise. Place the skewered potatoes on a chopping board. Working with one potato at a time, make a small cut on an angle at one end of the potato until you hit the skewer. Keeping the knife in the potato, carefully twist the potato around to create a thin, even spiral all the way up the potato - don't worry it doesn't need to be perfect! Repeat with the remaining potatoes. On completion, gently open up the gaps between the slices to open up the spiral down the length of each skewer.

3. SPIRAL CITY Heat 40g of butter in the microwave or in a pot over the stove until completely melted. Remove from the microwave or stove, and place in a bowl with the rub and seasoning. Mix until fully combined and coat the tornado potatoes in the melted butter, trying to get the butter inside each spiral gap! Place on a baking tray and roast in the hot oven for 20-25 minutes until cooked through and browned, flipping halfway.

4. FRY THE KASSLER When the potatoes have 10 minutes remaining, pat the pork kassler dry with some paper towel. Coat in oil. Using a pair of kitchen scissors or a knife, make a few shallow incisions along the fat to prevent the meat from buckling during frying. Place a nonstick pan over a medium-high heat. When hot, sear the kassler fat-side down for 3-5 minutes until the fat becomes rendered and crispy. Then, fry for 3-4 minutes per side until cooked through.

5. A TOSS UP BETWEEN In a salad bowl, combine the rinsed green leaves, the tomato chunks, the cucumber half-moons, a drizzle of oil, and seasoning.

6. FUN FOOD INCOMING! Plate up the tornado potatoes. Side with the pork kassler and the fresh salad. Serve with the ranch dressing for dunking and sprinkle over the chopped parsley. A childhood delight!



Chef's Tip

If you are struggling to get the skewers through a potato, microwave the potato for 20-30 seconds until slightly softened.

Nutritional Information

Per 100g

Energy	330kj
Energy	79Kcal
Protein	5.6g
Carbs	7g
of which sugars	1.2g
Fibre	1.2g
Fat	3.3g
of which saturated	1.4g
Sodium	3mg

Allergens

Dairy, Allium, Sulphites

Cook
within
4 Days