



# UCOOK

## Beef Schnitzel & Pecan Nut Crumble

with lemony crème dip

You won't hear any complaints when you share the good news that on the dinner menu tonight is a beef schnitzel topped with a pecan nut crumble, complemented by NOMU Italian Rub-spiced potato wedges, and a lemon-infused crème fraîche with chives for dipping.

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**Hands-on Time:** 40 minutes

**Overall Time:** 50 minutes

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**Serves:** 3 People

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**Chef:** Megan Bure

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Fan Faves

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Waterford Estate | Waterford Pecan Stream  
Chenin Blanc

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## Ingredients & Prep

600g	Potato <i>rinse &amp; cut into wedges</i>
15ml	NOMU Italian Rub
120g	Pecan Nuts <i>roughly chop</i>
450g	Free-range Beef Schnitzel (without crumb)
150ml	Crème Fraîche
8g	Fresh Chives <i>rinse &amp; finely chop</i>
2	Lemons <i>rinse &amp; cut 1½ into wedges</i>

## From Your Kitchen

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

**1. NOM-NOM NOMU WEDGES** Preheat the oven to 200°C. Spread the potato wedges on a roasting tray. Coat in oil, the NOMU rub, and season. Roast in the hot oven until crispy, 35-40 minutes (shifting halfway).

**2. YES, YOU PE-CAN!** Place the pecans in a pan over a medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). In the final 1-2 minutes, add 30g of butter. Remove from the pan and set aside.

**3. THE SCHNITZEL STEP** Return the pan to high heat with a drizzle of oil. Pat the schnitzel dry with paper towel. When hot, sear the schnitzel until browned, 20-30 seconds per side. In the final 30 seconds, baste with a knob of butter. Remove from the pan and season. You may need to do this step in batches.

**4. VIBE WITH THE CHIVES** In a small bowl, combine the crème fraîche, ½ the chopped chives, a squeeze of lemon juice (to taste) and the lemon zest (to taste). Add a splash of water to loosen. Season and set aside.

**5. DINNER = DONE** Plate up the fried beef, and top with the burnt butter pecan crumble. Side with the crispy potato wedges and the lemony crème for dipping. Garnish with the remaining chives. Enjoy, Chef!



## Chef's Tip

Air fryer method: Coat the potato wedges in oil, the NOMU rub, and season. Air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

## Nutritional Information

Per 100g

Energy	542kJ
Energy	130kcal
Protein	7.4g
Carbs	10g
of which sugars	1.6g
Fibre	2.3g
Fat	7.6g
of which saturated	2.2g
Sodium	33mg

## Allergens

Gluten, Allium, Wheat, Sulphites, Tree Nuts, Cow's Milk

Eat  
Within  
3 Days