



# UCOOK

## Truffle Bread Pudding & Pork

with hazelnuts, leeks & fresh thyme

A decadent and savoury take on classic bread & butter pudding. It is served alongside perfectly cooked pork schnitzel and is accompanied by a dressed green leaf & tomato salad drizzled with a sweet balsamic reduction.

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**Hands-On Time:** 30 minutes

**Overall Time:** 40 minutes


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**Serves:** 1 Person

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**Chef:** Megan Bure

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 Adventurous Foodie

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 Boschendal | 1685 Merlot

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## Ingredients & Prep

100g	Leeks <i>trimmed at the base &amp; halved lengthways</i>
50ml	Fresh Cream
20g	Italian-style Hard Cheese <i>½ grated &amp; ½ peeled into ribbons</i>
3g	Fresh Thyme <i>rinsed, picked &amp; finely chopped</i>
5ml	Truffle Oil
1	Schoon Burger Bun <i>cut into bite-sized chunks</i>
10g	Hazelnuts <i>cut in half</i>
150g	Pork Schnitzel (without crumb)
20g	Green Leaves <i>rinsed</i>
1	Tomato <i>cut into quarters</i>
10ml	Balsamic Reduction

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Tinfoil  
Egg/s  
Butter

**1. SOAK IT UP** Preheat the oven to 200°C. Remove 10g of butter from the fridge and set aside to soften. Thoroughly rinse the halved leeks and roughly slice. Place a pan over a medium-high heat with a drizzle of oil. When hot, add the sliced leeks and fry for 2-3 minutes until soft, shifting frequently. Set aside. In a large bowl, add the cream, 1 egg, the softened butter, the grated cheese, and ½ the chopped thyme. Whisk until fully combined. Once combined, add ¾ of the truffle oil, the bun chunks and the cooked leeks. Mix until fully combined. Season to taste and set aside to soak for at least 10 minutes.

**2. HAZELNUT BUTTER** Return the pan, wiped down if necessary, to a medium-high heat with a drizzle of oil and 20g of butter. Once foaming, add the halved hazelnuts and the remaining thyme, and cook for 2 minutes until the butter has browned slightly. Remove from the pan on completion.

**3. HEY PUDDIN'!** Lightly grease an oven-proof dish and pour in the soaked pudding mixture. Pour the hazelnut butter over the bread pudding. Cover the pudding with tinfoil and pop in the hot oven. Cook for 30-35 minutes until puffed up and starting to caramelise. When the pudding has 15 minutes remaining, remove the foil and return to the oven. On completion, it should be browned and fully set. Set aside to cool for 5 minutes.

**4. PERFECT PORK** Return the pan to a high heat with a drizzle of oil. When hot, pan-fry the schnitzel for 30-60 seconds per side until golden and cooked through. In the final minute, use a knob of butter to baste the schnitzel. Remove from the pan on completion and season.

**5. FRESH START** In a salad bowl, combine the rinsed green leaves, the quartered tomato, a drizzle of oil, the balsamic reduction, the cheese ribbons, and seasoning.

**6. PUDDING FOR DINNER** Plate up the pork schnitzel and side with the lush bread pudding. Drizzle over the remaining truffle oil. Serve the fresh salad alongside and get ready to indulge!

## Nutritional Information

Per 100g

Energy	594kJ
Energy	142Kcal
Protein	8.8g
Carbs	12g
of which sugars	3.8g
Fibre	1.5g
Fat	7.3g
of which saturated	3.1g
Sodium	7mg

## Allergens

Egg, Gluten, Dairy, Sesame, Wheat, Sulphites, Tree Nuts

Cook  
within 2  
Days