



## 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:** Jenna Peoples

**Wine Pairing:** Groote Post Winery | Groote Post Pinch of Salt Chardonnay



Nutritional Info	Per 100g	Per Portion
Energy	508kJ	3508kJ
Energy	122kcal	839kcal
Protein	6.4g	44g
Carbs	9g	63g
of which sugars	3.1g	21.4g
Fibre	1.1g	7.6g
Fat	6.5g	44.8g
of which saturated	1.8g	12.4g
Sodium	390.1mg	2692mg

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

Eat Within 4 Days

**Spice Level:** Hot

## Ingredients & Prep Actions:

Serves 1	Serves 2	
15ml	30ml	Banhoek Chilli Oil
110ml	220ml	Mustard Yoghurt <i>(100ml [200ml] Low Fat Plain Yoghurt &amp; 10ml [20ml] Dijon Mustard)</i>
80g	160g	Patty Pans <i>rinse, trim &amp; cut into bite-sized pieces</i>
10g	20g	Walnuts <i>roughly chop</i>
10ml	20ml	Lemon Juice
20g	40g	Capers <i>drain &amp; roughly chop</i>
3g	5g	Fresh Parsley <i>rinse &amp; roughly chop</i>
20ml	40ml	Mrs Balls Chutney
180g	360g	Pork Kassler Chunks
5ml	10ml	NOMU One For All Rub
200g	400g	Baby Potatoes <i>rinse &amp; halve</i>

## From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Sugar/Sweetener/Honey

Butter

**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.

**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 pan pieces. 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.