



UCOOK

Cheesy Crispy Potatoes & Pork Neck

with pumpkin seeds & fresh chives

What do you get when you combine maple-flavoured syrup, sriracha sauce, worcestershire sauce & kewpie mayo? A spicy sauce that transforms any ingredient into a taste bud triumph, Chef! This wow-factor sauce will be drizzled over butter-basted pork neck slices, which sides golden & cheesy baby potatoes. A fresh green salad is the final touch.


Hands-on Time: 25 minutes

Overall Time: 40 minutes

Serves: 1 Person

Chef: Kate Gomba

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Ingredients & Prep

250g	Baby Potato <i>rinse & cut in half</i>
30g	Italian-style Hard Cheese <i>grate</i>
10g	Pumpkin Seeds
160g	Pork Neck Steak
5ml	NOMU BBQ Rub
50g	Cucumber <i>rinse & cut in half lengthways</i>
20ml	Lemon Juice
20g	Salad Leaves <i>rinse & shred</i>
40ml	Spicy Sauce <i>(10ml Sriracha Sauce, 5ml Worcestershire Sauce, 5ml Maple-flavoured Syrup & 20ml Kewpie Mayo)</i>
3g	Fresh Chives <i>rinse & thinly slice</i>

From Your Kitchen

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

1. CARAMELISED ONIONS Place a pan over medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the sliced onion until caramelised, 8-10 minutes (shifting occasionally). At the halfway mark, add a sweetener. Remove from the pan, season, and set aside.

2. READY THE ROUX Place a pot over medium heat with 10g of butter. Once melted, vigorously mix in the flour to form a roux. Cook out the flour, 1-2 minutes (stirring constantly). Slowly whisk in the milk and the grated garlic. Once the milk is incorporated, add ½ the grated cheese. Season and remove from the heat. Mix through the potato rounds and the caramelised onions. Add a splash of water or milk (optional) if the sauce is too thick.

3. ASSEMBLE THE GRATIN Lightly grease an ovenproof dish and spread out the potato & caramelised onion mixture. Scatter over the remaining grated cheese. Roast in the hot oven until the potatoes are soft (when poked with a knife), 25-30 minutes. In the final 5 minutes, turn the heat up to grill to brown the cheese.

4. FRESHNESS In a salad bowl, toss together the baby marrow ribbons, the shredded leaves, the lemon juice (to taste), the chopped olives, a drizzle of olive oil, and seasoning. Set aside.

5. OH-YUM OSTRICH Place a clean pan over medium-high heat with a drizzle of oil. Pat the ostrich dry with paper towel. When hot, sear the ostrich until browned, 2-3 minutes per side (for medium-rare). In the final 1-2 minutes, baste with a knob of butter. Remove from the pan and set aside to rest for 5 minutes before slicing and seasoning.

6. RESTAURANT QUALITY MEAL Plate up the juicy ostrich slices alongside the creamy potato gratin. Serve the fresh salad on the side and get ready to dive in!



Chef's Tip

Air fryer method: Coat the halved baby potatoes in oil and season. Air fry at 200°C until crispy, 20-25 minutes (shifting halfway). In the final 3-5 minutes, sprinkle over the grated cheese and roast until golden.

Nutritional Information

Per 100g

Energy	994kJ
Energy	238kcal
Protein	5.6g
Carbs	9g
of which sugars	2.5g
Fibre	1g
Fat	16.6g
of which saturated	6g
Sodium	146mg

Allergens

Egg, Allium, Sulphites, Soy, Cow's Milk

Cook
within 1
Day