



UCOOK

Honeyed Kassler & Baked Potato

with crème fraîche & a crunchy apple salad

This flavourful cut of pork is an exquisite choice to be rubbed with smoked paprika and glazed in a honey-mustard basting. The sweet-salty perfection sails alongside a buttery jacket potato laden with luscious crème fraîche, and a zippy crunch of apple salad. Oh my!

Hands-on Time: 25 minutes

Overall Time: 45 minutes

Serves: 2 People

Chef: Alex Levett

Fan Faves

Waterford Estate | Waterford Chardonnay

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Ingredients & Prep

| | |
|-------|---|
| 400g | Potato <i>rinse</i> |
| 20g | Sunflower Seeds |
| 100ml | Crème Fraîche |
| 1 | Spring Onion <i>rinse, trim & finely slice, keeping the white & green parts separate</i> |
| 360g | Pork Kassler Loin Steak |
| 5ml | Smoked Paprika |
| 30ml | Honey-mustard Dressing <i>(20ml Honey & 10ml Dijon Mustard)</i> |
| 40ml | White Wine Vinegar |
| 1 | Apple <i>rinse</i> |
| 40g | Green Leaves <i>rinse & roughly shred</i> |
| 100g | Cucumber <i>rinse & cut into half-moons</i> |

From Your Kitchen

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

1. DREAMY SPUD! Preheat the oven to 220°C. Line a baking tray with tinfoil and lightly grease. Cut the rinsed potatoes in half lengthways and place on the tray — don't remove the skin! Coat in oil, season, and turn cut-side down. Bake in the oven until the flesh is soft and the skin is crispy, 35-40 minutes.

2. TOAST & INFUSE Place the sunflower seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside. Place the crème fraîche in a bowl, mix through ½ the spring onion greens, and seasoning.

3. STICKY, SMOKY KASSLER When the potatoes have 10 minutes remaining, return the pan to medium-high heat. Lightly coat the pork in oil, pepper, and the smoked paprika. When the pan is hot, cook the pork fat-side down until the fat is rendered and golden, 3-5 minutes. Then, fry the flesh for about 1 minute per side. Add ½ of the honey-mustard dressing, the spring onion whites, and the vinegar, and fry until cooked through and sticky, 1-2 minutes per side. Remove from the pan and allow to rest, 3-5 minutes.

4. ASSEMBLE Slice half of the rinsed apple into thin wedges, place in a bowl and set aside the remaining apple for another meal. Toss through the shredded green leaves, the cucumber half-moons, and the remaining honey-mustard dressing, and set aside.

5. JACKET POTATOES Once the potatoes are cooked, carefully spoon the flesh into a bowl without breaking the skin and fluff with a fork. Mix in a small knob of butter and seasoning, and return to the skins. Pop the filled potatoes back in the hot oven before serving.

6. DISH IT UP Plate up the buttery baked potato, top with a big dollop of tangy crème fraîche, and side with the glazed pork kassler. Sprinkle the toasted seeds over the apple salad and serve on the side. Garnish with the remaining spring onion greens. Guten Appetit!



Chef's Tip

Air fryer method: Coat the potato in oil and season. Air fry at 200°C until crispy, 35-40 minutes (shifting halfway).

Nutritional Information

Per 100g

| | |
|--------------------|---------|
| Energy | 500kj |
| Energy | 119kcal |
| Protein | 5.5g |
| Carbs | 11g |
| of which sugars | 4.7g |
| Fibre | 1.8g |
| Fat | 6g |
| of which saturated | 2.8g |
| Sodium | 241mg |

Allergens

Allium, Sulphites, Cow's Milk

Eat
Within
4 Days