



# UCOOK

## Savanna's Kassler Caesar Salad

**with baby marrow & browned butter croutons**

Load your dinner plate with flavours of fresh greens, salty kassler pork cubes, charred baby marrow, brown-butter basted croutons & loads of lemon juice. Finished with a gorgeous Dijon-mustard, anchovy & yoghurt dressing that will have you going back for fourths and fifths!

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**Hands-on Time:** 25 minutes

**Overall Time:** 40 minutes


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**Serves:** 2 People

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**Chef:** Savanna

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 Adventurous Foodie

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 Sijnn Wines | Sijnn White Blend

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## Ingredients & Prep

70ml	Caesar Dressing <i>(10ml Dijon Mustard &amp; 60ml Low Fat Plain Yoghurt)</i>
30ml	Lemon Juice
60g	Italian-style Hard Cheese <i>½ grated &amp; ½ peeled into ribbons</i>
10g	Anchovies <i>drained</i>
15ml	NOMU Provençal Rub
200g	Baby Marrow <i>rinsed, trimmed &amp; cut into 1cm rounds</i>
360g	Pork Kassler Steak Cubes
1	Garlic Clove <i>peeled &amp; grated</i>
1	Baguette <i>cut into bite-sized chunks</i>
80g	Green Leaves <i>rinsed</i>
1	Tomato <i>rinsed &amp; cut into half-moons</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Blender  
Butter  
Sugar/Sweetener/Honey

**1. DRESSED FOR DINNER** To a blender, add the caesar dressing, the lemon juice (to taste), the grated cheese, the drained anchovies (to taste), ½ the NOMU rub, a drizzle of olive oil, a sweetener, and seasoning. Pulse until smooth. Loosen with water in 5ml increments until drizzling consistency. Set aside.

**2. CHAR THE BABY MARROW** Place a pan over medium heat with a drizzle of oil. When hot, fry the baby marrow rounds until slightly charred and golden, 2-3 minutes (shifting occasionally). Remove from the pan, season, and cover.

**3. KASSLER KING** Return the pan to medium-high heat with a drizzle of oil. When hot, fry the kassler cubes until crispy, 5-6 minutes (shifting occasionally). Remove from the pan, reserve any rendered fat, and set aside.

**4. BROWNED BUTTER** Return the pan to medium heat with 20g of butter and any rendered fat. Cook until the butter is golden brown, 2-3 minutes. Remove from the pan and place in a bowl along with the grated garlic, the remaining NOMU rub, and seasoning.

**5. CRISPY CROUTONS** Return the pan to medium-high heat. When hot, toast the bread chunks until crispy, 2-3 minutes (shifting occasionally). In the final minute, drizzle over the garlic browned butter.

**6. PLATE UP PERFECTION** Make a bed of the shredded green leaves. Top with the tomato half-moons, the charred baby marrow, and the kassler cubes. Drizzle over the creamy dressing. Scatter over the browned butter croutons and the cheese ribbons. Well done, Chef!



## Chef's Tip

Air fryer method: Coat the bread chunks in minimal oil and season. Air fry at 200°C until crispy, 6-8 minutes (shifting halfway). In the final minute, drizzle over the garlic browned butter.

## Nutritional Information

Per 100g

Energy	648kj
Energy	155kcal
Protein	10.1g
Carbs	16g
of which sugars	2.2g
Fibre	2g
Fat	6.1g
of which saturated	2.5g
Sodium	542mg

## Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites, Fish

Cook  
within  
4 Days