



U C O O K

— COOKING MADE EASY

Neill Anthony's Yellowtail Flatbreads

with a zesty panko crumb, pickled red onion & cumin-infused crème

These scrumptious flatbreads are made from just two ingredients and so easy that you'll be whipping them up at any opportunity! They form thick, crisp wraps for tangy slaw and butter-fried yellowtail, topped with dollops of spiced crème fraîche and a coating of crunchy panko breadcrumbs.

Hands-On Time: 45 minutes

Overall Time: 50 minutes

Serves: 4 People

Chef: Neill Anthony

 **Easy Peasy**

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Ingredients & Prep

500ml	Self-Raising Flour
170ml	Greek Yoghurt
40ml	Red Wine Vinegar
2	Red Onion <i>peeled & thinly sliced</i>
10ml	Cumin Seeds
120ml	Crème Fraîche
300g	Shredded Cabbage & Julienne Carrot
2	Lemon <i>zested & cut into wedges</i>
200ml	Panko Breadcrumbs
4	Yellowtail Fillet
80g	Butter Lettuce <i>rinsed & gently shredded</i>
10g	Fresh Coriander <i>rinsed & roughly chopped</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey
Rolling Pin
Paper Towel
Butter

1. KNEAD TO GET STARTED? Set aside 1 tbsp of flour for step 4. Place the remainder in a mixing bowl with a good pinch of salt and a drizzle of oil. Mix in the yoghurt until combined, then use your hands to knead into a sticky dough. Divide into 8 equal pieces and roll into balls. Cover and pop in the fridge until frying.

2. SOME FAB FILLINGS In a bowl, combine the vinegar, 1 tbsp of a sweetener of choice, and a pinch of salt until dissolved. Toss through the sliced onion and set aside. Place the cumin seeds in a large pan over a medium heat. Toast for 2-4 minutes until fragrant, shifting frequently. Remove from the pan, allow to cool, then stir into the crème fraîche. Season and set aside for serving. Place the cabbage and carrot in a bowl with the juice of 4 lemon wedges, a drizzle of oil, and a pinch of lemon zest. Toss together and set aside for serving.

3. ZESTY PANKO CRUMB Return the pan to a medium-high heat with a knob of butter. Once foaming, fry the panko breadcrumbs and the remaining lemon zest (to taste) for 2-3 minutes until golden, shifting constantly. Remove from the heat on completion and set aside for serving.

4. FINISH YOUR FLATBREADS Spread the reserved flour across a flat surface on which to roll your flatbreads. Use a rolling pin to shape each ball into a flat disc of 10-12cm in diameter. Return the pan to a high heat with a splash of oil. When hot, cook the flatbreads one at a time for 2 minutes per side until lightly crisped and heated through, adding more oil between each one if necessary. As you go, stack between sheets of paper towel to drain and keep warm.

5. BUTTERY FISH Pat the yellowtail dry with paper towel and season. Return the pan to a medium-high heat with another drizzle of oil. When hot, fry the fish skin-side down for 3-5 minutes until crispy. Flip, add a knob of butter, and fry for another 2-3 minutes until cooked through, basting with the butter. You may need to do this step in batches. Remove from the pan on completion and gently cut lengthways into 8 pieces.

6. LOAD IT UP Plate the flatbreads and load up with shredded lettuce and zesty cabbage and carrot. Lay a piece of fish on top of each one, dollop with the cumin crème, and coat in the zesty breadcrumbs. Scatter over the pickled onion (use or lose the liquid as you wish!) and garnish with the chopped coriander. Go on, Chef — we know you're drooling!



Chef's Tip

The dough can be quite sticky when kneading. This is normal, so don't be alarmed! If you don't have a rolling pin, you can use an empty wine bottle or a large glass jar — any glass bottle should do the trick! Just make sure to dust it with a little flour before use.

Nutritional Information

Per 100g

Energy	709kJ
Energy	169Kcal
Protein	10g
Carbs	23g
of which sugars	1.7g
Fibre	1.4g
Fat	3.9g
of which saturated	1.8g
Sodium	31mg

Allergens

Gluten, Dairy, Allium, Wheat, Sulphites, Fish

Cook
within 1
Day