



UCCOOK

Pork Schnitty & Sage Burnt Butter

with buttery baby potatoes


Part of the mint family, sage is one of those rare herbs that are better cooked than fresh. With this recipe, you will be proving that by making a memorable sage & burnt butter sauce, which will be drizzled over a crispy panko crumb-coated pork schnitzel and baby potatoes.


Hands-on Time: 15 minutes

Overall Time: 30 minutes

Serves: 1 Person

Chef: Kate Gomba

 ***NEW Simple & Save**

 Waterford Estate | Waterford Pecan Stream
Chenin Blanc

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Ingredients & Prep

250g	Baby Potato <i>rinsed & halved</i>
30ml	Cake Flour
100ml	Panko Breadcrumbs
150g	Pork Schnitzel (without crumb)
3g	Fresh Sage <i>rinsed, picked & dried</i>

From Your Kitchen

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

1. POTATOES Place the halved baby potatoes in a pot (with a lid) of salted water. Bring to a boil and cook until soft, 15-20 minutes. Drain and return to the pot. Add a knob of butter and seasoning. Replace the lid and shake the pot until the butter is melted. Cover and set aside.

2. CRUMB THE SCHNITZEL In a shallow dish, whisk 1 egg with 1 tbsp of water. Prepare two more shallow dishes: one containing the flour (seasoned lightly) and the other containing the breadcrumbs. Pat the schnitzel dry with paper towel. Coat the schnitzel in the flour first, then in the egg, and lastly in the crumb.

3. SIZZLING SCHNITTY Place a pan over medium-high heat with enough oil to cover the base. When hot, fry the crumbed schnitzel until golden and cooked through, 1-2 minutes per side. Remove from the pan, drain on paper towel, and season.

4. SAGE BURNT BUTTER Return the pan to medium-high heat with a drizzle of oil and 30g of butter. Once foaming, fry the sage leaves until crispy, 1-2 minutes per side. (To make this easier, use tongs if you have them!) Drain on paper towel. Reserve the sage-infused butter for serving.

5. DINNER IS SERVED Plate up the buttery potatoes, side with the crispy schnitzel, and drizzle over the sage-infused butter. Garnish with the crispy sage leaves. Well done, Chef!

Nutritional Information

Per 100g

Energy	554kj
Energy	132kcal
Protein	9.8g
Carbs	20g
of which sugars	1.4g
Fibre	1.4g
Fat	1.2g
of which saturated	0.4g
Sodium	57mg

Allergens

Egg, Gluten, Dairy, Wheat

Cook
within 2
Days