



UCOOK

Beef Schnitzel & Pecan Nut Crumble

with lemony crème dip

You won't hear any complaints when you share the good news that on the dinner menu tonight is a beef schnitzel topped with a pecan nut crumble, complemented by NOMU Italian Rub-spiced potato wedges, and a lemon-infused crème fraîche with chives for dipping.

Hands-on Time: 45 minutes

Overall Time: 55 minutes

Serves: 4 People

Chef: Megan Bure

Fan Faves

Waterford Estate | Waterford Pecan Stream
Chenin Blanc

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Ingredients & Prep

800g	Potato <i>rinse & cut into wedges</i>
20ml	NOMU Italian Rub
160g	Pecan Nuts
600g	Free-range Beef Schnitzel (without crumb)
200ml	Crème Fraîche
10g	Fresh Chives <i>rinse & finely chop</i>
2	Lemons <i>rinse & cut into wedges</i>

From Your Kitchen

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

1. NOM-NOM NOMU WEDGES Preheat the oven to 200°C. Spread the potato wedges on a roasting tray. Coat in oil, the NOMU rub, and season. Roast in the hot oven until crispy, 35-40 minutes (shifting halfway).

2. YES, YOU PE-CAN! Place the pecans in a pan over a medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). In the final 1-2 minutes, add 40g of butter. Remove from the pan and set aside.

3. THE SCHNITZEL STEP Return the pan to high heat with a drizzle of oil. Pat the schnitzel dry with paper towel. When hot, sear the schnitzel until browned, 20-30 seconds per side. In the final 30 seconds, baste with a knob of butter. Remove from the pan and season. You may need to do this step in batches.

4. VIBE WITH THE CHIVES In a small bowl, combine the crème fraîche, ½ the chopped chives, a squeeze of lemon juice (to taste) and the lemon zest (to taste). Add a splash of water to loosen. Season and set aside.

5. DINNER = DONE Plate up the fried beef, and top with the burnt butter pecan crumble. Side with the crispy potato wedges and the lemony crème for dipping. Garnish with the remaining chives. Enjoy, Chef!



Chef's Tip

Air fryer method: Coat the potato wedges in oil, the NOMU rub, and season. Air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	542kj
Energy	130kcal
Protein	7.4g
Carbs	10g
of which sugars	1.6g
Fibre	2.3g
Fat	7.6g
of which saturated	2.2g
Sodium	33mg

Allergens

Gluten, Allium, Wheat, Sulphites, Tree Nuts, Cow's Milk

Eat
Within
3 Days