



UCOOK

Harry Hartman's Lemon & Herb Hake

with a minty pea & potato salad

We will have you hooked on hake with just one bite of this dish, Chef. Our bait will be the golden, crispy hake that is topped with a garlic, lemon zest & fresh herb panko breadcrumb. Then you will be reeled in hook, line & sinker with a creamy crème fraîche, fresh mint & potato salad with pops of peas & radish rounds.

Hands-on Time: 45 minutes

Overall Time: 55 minutes

Serves: 4 People

Chef: Harry Hartman

 Adventurous Foodie

 Harry Hartman | Stellenbosch Sauvignon Blanc

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Ingredients & Prep

800g	Potato <i>rinsed, peeled (optional) & cut into bite-sized pieces</i>
30g	Mixed Herbs <i>(10g Fresh Parsley, 10g Fresh Mint & 10g Fresh Dill)</i>
2	Garlic Cloves <i>peeled & grated</i>
160ml	Panko Breadcrumbs
1	Lemon <i>rinsed, zested & cut into wedges</i>
125ml	Crème Fraîche
200g	Peas
80g	Salad Leaves <i>rinsed & roughly shredded</i>
80g	Radish <i>rinsed & thinly sliced into rounds</i>
4	Line-caught Hake Fillets
20ml	NOMU Seafood Rub
120g	Danish-style Feta <i>drained</i>

From Your Kitchen

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

1. BUTTERY POTATOES Place the potato pieces in a pot (with a lid) of salted water. Bring to a boil and cook until soft, 20-25 minutes. Drain and return to the pot. Add a knob of butter (optional) and season. Cover and shake until the butter is melted. Set aside.

2. PREP THE HERBS Rinse the fresh herbs. Pick and roughly chop the dill and the parsley. Set aside. Pick and roughly chop ½ the rinsed mint, reserve the whole leaves, and set aside.

3. ZESTY CRUMB Place a pan over medium-high heat with 120g of butter and a drizzle of oil. Once melted, add the grated garlic and fry until fragrant, 1-2 minutes (shifting constantly). Mix through the breadcrumbs until completely coated in the melted butter. Fry until lightly toasted and golden, 30 seconds to 1 minute. Remove from the heat and mix through the chopped dill, the chopped parsley, the lemon zest (to taste), and seasoning. Remove from the pan and set aside.

4. CREAMY PEA SALAD Loosen the creme fraiche with water in 5ml increments until drizzling consistency. To the pot of boiled potato, mix through the peas, the chopped mint (to taste), the loosened crème fraîche, the shredded leaves, and the radish rounds. Season and set aside.

5. CRISPY HAKE Return the pan to medium heat with a drizzle of oil and a knob of butter (optional). Pat the hake dry with paper towel. When hot, fry the hake skin-side down until crispy, 3-4 minutes. Flip and fry the other side until cooked through, 3-4 minutes. In the final minute, baste the fish with a knob of butter (optional), the juice from 4 lemon wedges, and the NOMU rub. Remove from the pan, reserve the pan juices, and season.

6. SEA-RIOUSLY GOOD FOOD Serve up the golden hake and drizzle with any reserved pan juices. Garnish the fish with the herby crumb. Side with the minty pea potato salad and crumble over the feta. Garnish with the reserved mint leaves and serve any remaining lemon on the side.

Nutritional Information

Per 100g

Energy	465kJ
Energy	111kcal
Protein	7.1g
Carbs	12g
of which sugars	1.5g
Fibre	2g
Fat	4.1g
of which saturated	2.3g
Sodium	143mg

Allergens

Gluten, Dairy, Allium, Wheat, Fish

Cook
within 1
Day