



UCOOK

Seared Kingklip Burger

with homemade crispy onions & a dill mayo

With this impressive and flavoursome Kingklip burger, you'll be hooked from the first bite. Because it's essentially the classic seafood meal reimagined as a burger. A toasted bun is smeared with dill mayo, then stacked with fresh green leaves, slices of gherkin and flaky, fried Kingklip. Don't forget the golden, crunchy onions! We'll forgive you for pulling your plate closer and whispering, "My precious..."

Hands-on Time: 35 minutes

Overall Time: 45 minutes

Serves: 4 People

Chef: Rhea Hsu

 Adventurous Foodie

 Waterford Estate | Waterford MCC

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Ingredients & Prep

160ml	That Mayo (Original)
10g	Fresh Dill <i>rinsed, picked & roughly chopped</i>
240ml	Self-raising Flour
2	Onions <i>peeled & thinly sliced</i>
4	Burger Buns
4	Kingklip Fillets
160g	Green Leaves <i>rinsed & roughly shredded</i>
80g	Radish <i>sliced into thin rounds</i>
100g	Gherkins <i>drained & sliced lengthways</i>

From Your Kitchen

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

1. GOOD. BETTER. BATTER. In a small bowl, combine the mayo, ½ the chopped dill, seasoning, and a splash of water. Set aside. In a bowl, whisk 2 eggs with a splash of water. In another bowl, combine the flour with some seasoning.

2. GOLDEN RINGS Place a pot or pan over a medium-high heat with enough oil to cover the base. Coat the onion slices in the egg mixture, then toss in the bowl of seasoned flour. When the oil is hot, carefully lower the floured onion slices into the hot oil. Fry for 2-4 minutes or until golden brown, shifting halfway. You may need to do this step in batches. Drain on paper towel.

3. BUTTER UP THE BUN Halve the burger buns and spread butter over the cut-side or brush with oil. Place a pan over medium heat. When hot, place the halved buns, cut-side down, in the pan and toast for 1-2 minutes until crisp.

4. FRY, FLIP & FRY THE FISH Return the pan to a medium heat with a drizzle of oil. Pat the kingklip dry with paper towel and season. When hot, fry the kingklip for 4-6 minutes until golden, flipping halfway. In the final minute, baste with a knob of butter or a drizzle of oil.

5. ADD THE FRESHNESS In a salad bowl, combine ½ the shredded leaves, the radish rounds, the remaining dill, a drizzle of olive oil, and seasoning.

6. DIVE INTO DINNER! Smear ½ the dill mayo on the toasted burger buns. Top with the remaining leaves, the sliced gherkin, and the kingklip. Side with the crispy onions and the dressed salad. Serve with the remaining dill mayo for dunking.

Nutritional Information

Per 100g

Energy	682kJ
Energy	163kcal
Protein	9g
Carbs	19g
of which sugars	2.3g
Fibre	1.3g
Fat	5.2g
of which saturated	1.4g
Sodium	154mg

Allergens

Egg, Gluten, Allium, Wheat, Sulphites, Fish

Cook
within 1
Day