



UCOOK

Savanna's Mushroom & Beef Burger

with Savanna Neat

There's a reason why you can't spell the word 'burger' without the word 'urge', Chef! So, if you've been craving a golden toasted burger bun, layered with salty emmental cheese crowning a juicy beef burger patty, a rich Savanna Neat, mushroom, & truffle oil sauce, and crispy potato wedges, we've got you covered, South Aahhhh! Best enjoyed with an ice-cold Savivi.

Hands-on Time: 20 minutes

Overall Time: 40 minutes

Serves: 1 Person

Chef: Savanna

Adventurous Foodie

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Ingredients & Prep

200g	Potato <i>rinse & cut into wedges</i>
65g	Button Mushrooms <i>wipe clean & roughly slice</i>
1	Onion <i>peel & roughly slice ½</i>
1	Garlic Clove <i>peel & grate</i>
20ml	Savannas Neat
5ml	Truffle Oil
30ml	Crème Fraîche
1	Burger Bun
1	Free-range Beef Burger Patty
20g	Green Leaves <i>rinse & roughly shred</i>
40g	Emmental Cheese <i>slice</i>

From Your Kitchen

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

1. WONDERFUL WEDGES Preheat the oven to 200°C. Spread the potato wedges on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway).

2. MMMMUSHROOMS Place a pan over medium-high heat with a drizzle of oil. When hot, fry the mushrooms until golden, 5-6 minutes (shifting occasionally). Remove from the pan and season.

3. NEAT FLAVOUR: SAVANNA SAUCE! Return the pan to medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the sliced onion until golden, 4-5 minutes (shifting occasionally). Add the grated garlic and fry until fragrant, 1-2 minutes. Pour in the Savanna and simmer until almost all evaporated, 1-2 minutes. Add the truffle oil (to taste) and seasoning. Add the golden mushrooms, the creme fraiche, and a splash of water. Combine until saucy.

4. TOASTED BUN Halve the burger bun, and spread butter or oil over the cut-side. Place a clean pan over medium heat. When hot, toast the bun, cut-side down, until golden, 1-2 minutes.

5. PERFECT PATTY Return a pan to medium-high heat with a drizzle of oil. When hot, fry the patty until browned and cooked to your preference, 3-4 minutes per side. In the final minute, add the sliced cheese, and cover with a lid until melted. Remove from the pan and season.

6. YAY, IT'S BURGER NIGHT Top the bottom half of the bun with the shredded leaves, the cheesy patty, and the Savanna & mushroom sauce. Close with the top bun and serve the crispy potato wedges on the side.



Chef's Tip

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

Nutritional Information

Per 100g

Energy	628kJ
Energy	150kcal
Protein	7.1g
Carbs	14g
of which sugars	2.1g
Fibre	1.8g
Fat	7.1g
of which saturated	3.5g
Sodium	69mg

Allergens

Gluten, Allium, Sesame, Wheat,
Alcohol, Soy, Cow's Milk

Eat
Within
3 Days