



UCOOK

Homegrown Wagyu Burger

with chips, homemade bacon jam & a butter bun

This local-is-lekker burger is truly something patriotic; with its juicy South African wagyu patty, artisanal burger bun, and indulgent toppings of That Mayo, caramelised onion and bacon jam. Served with oven-baked chips, gherkins, and crisp lettuce. And, we remembered Melrose!

Hands-On Time: 60 minutes

Overall Time: 65 minutes

Serves: 4 People

Chef: Stephen Fraser

 Easy Peasy

 Warwick Wine Estate | Professor Black Pitch Black

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Ingredients & Prep

800g	Potato <i>peeled (optional) & cut into skinny, 5mm thick chips</i>
8 strips	Streaky Pork Bacon
2	Onions <i>peeled & finely sliced</i>
60ml	Honey
145ml	Dijon Mayo <i>(125ml That Mayo (Original) & 20ml Dijon Mustard)</i>
4	Burger Buns <i>defrosted & halved</i>
120ml	Melrose Cheese Spread
4	South African Wagyu Beef Patties
160g	Green Leaves <i> rinsed & roughly shredded</i>
100g	Gherkins <i>drained & thinly sliced</i>
40ml	Crispy Onions

From Your Kitchen

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

1. CRISPY FRIES Preheat the oven to 200°C. Generously cover the base of a large roasting tray in oil. Add the potato chips, season, and toss until coated. Spread out in a single layer and roast in the hot oven for 35-40 minutes until cooked through and crispy. At the halfway mark, gently shift the chips and drain any excess oil – lose it or reuse it! Return to the oven for the remaining roasting time.

2. START THE MUSIC When the chips reach the halfway mark, place a pan over a medium heat. When hot, fry the bacon for 2 minutes per side until cooked but not too crispy. Remove on completion and set aside to drain on paper towel, keeping the pan of oil on the heat. Add a knob of butter (optional) and fry the sliced onion for 10-12 minutes, shifting occasionally.

3. NOW WE JAMMIN' When the onion is soft and caramelised, reduce the heat to low. Roughly chop the bacon and add to the pan. Stir in the honey and 80ml of water. Cook for 5-6 minutes, stirring regularly, until sticky and reduced by a ¼. Transfer to a small bowl, cover to keep warm, and set aside for serving.

4. CREAMY & CHEESY Season the Dijon mayo to taste and set aside for serving. Butter the halved burger buns (optional). Spread the Melrose cheese over the bottom halves of the buns and set aside.

5. WONDROUS WAGYU Wipe down the pan and return it to a medium-high heat with a drizzle of oil. When hot, fry the patties for 2-3 minutes per side until browned and cooked through. (This time frame will yield a medium-rare result.) Remove from the pan and set aside to rest for a few minutes before serving. Place the bun halves in the oven cut-side up for 2 minutes until the cheese starts to melt and the bread is warmed through.

6. LOAD UP! Dollop the bacon jam on the cheese-covered bun halves and top with the patties. Layer with the shredded green leaves and sliced gherkins. Smear with some mayo, cover in crispy onions, and close up with the other bun halves. Pile the chips on the side with the remaining mayo for dipping. Serve with any remaining fillings on the side. Scrumptious!



Chef's Tip

To make sure your chips do get crispy, you may need to use two trays to be able to spread them out and avoid overcrowding.

Nutritional Information

Per 100g

Energy	822kj
Energy	197Kcal
Protein	7.6g
Carbs	17g
of which sugars	4.3g
Fibre	1.4g
Fat	11g
of which saturated	4.3g
Sodium	244mg

Allergens

Egg, Gluten, Dairy, Allium, Sesame,
Wheat, Sulphites

Cook
within 3
Days