



UCCOOK

Garlic-chilli Burnt Butter & Beef Roll

with potato fries & mayo

Hands-on Time: 40 minutes

Overall Time: 50 minutes

Fan Faves: Serves 3 & 4

Chef: Kirsty Storar

Wine Pairing: Paul Cluver | Village Pinot Noir

Nutritional Info	Per 100g	Per Portion
Energy	563kJ	4474kJ
Energy	135kcal	1070kcal
Protein	6.7g	53.1g
Carbs	13g	106g
of which sugars	1.9g	15.2g
Fibre	1.9g	14.8g
Fat	5.9g	46.8g
of which saturated	1g	7.8g
Sodium	309mg	2452mg

Allergens: Cow's Milk, Egg, Gluten, Allium, Wheat, Sulphites, Soy

Spice Level: Mild

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
15ml	20ml	Greek Salt
600g	800g	Potato <i>peel (optional) & cut into 1cm thick chips</i>
3	4	Fresh Chillies <i>rinse, trim, deseed & finely slice</i>
2	2	Garlic Cloves <i>peel & grate</i>
450g	600g	Beef Schnitzel (without crumb)
2	2	Onions <i>peel & roughly slice ¾ [1]</i>
3	4	Ciabatta Rolls
150ml	200ml	Hellmann's Tangy Mayo
60g	80g	Green Leaves <i>rinse</i>
2	2	Tomatoes <i>rinse & slice into rounds</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Paper Towel
Butter
Seasoning (salt & pepper)

1. OVEN FRIES Preheat the oven to 200°C. Spread the potato on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 30-35 minutes (shifting halfway). Remove from the oven and sprinkle over the Greek salt. Alternatively, air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

2. CHILLI BURNT BUTTER Place a pan over medium heat with the chilli (to taste) and the garlic. Add 60g [80g] of butter and a drizzle of oil. Fry until fragrant and the butter is melted and foaming, 3-4 minutes. Remove from the pan and set aside. Just before serving, drain the garlic and the chilli.

3. FRY THE SCHNITZEL Place a pan over medium-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, slice, and season. You may need to do this step in batches.

4. ONION Return the pan to medium heat with a drizzle of oil, if necessary. Fry the onion until slightly soft, 5-6 minutes. Remove from the heat.

5. MAKE A TOAST Halve the buns, and spread butter or oil over the cut-side. Place a pan over medium heat. When hot, toast the buns, cut-side down, until golden, 1-2 minutes.

6. TIME TO EAT Smear the bottom bun with ½ the mayo, top with the green leaves, the tomato, the sliced schnitzel and the onions, drizzle over the garlic-chilli burnt butter, and close up. Serve alongside the fries and the remaining mayo for dunking. Well done, Chef!