

# **UCOOK**

## **Asian Fusion Trout Fish Cake Burger**

with a soy glaze, wasabi mayo & Chinese 5 spice baby potatoes

Indulge in this totally unique burger, double-stacked with sweet-soy-glazed smoked trout fish cakes. It's a food fiesta in your mouth! With flavour kicks from wasabi-infused mayo, tangy pickled radish and cabbage, and potatoes roasted in Chinese 5 spice.

Hands-On Time: 35 minutes

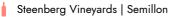
Overall Time: 45 minutes

**Serves:** 2 People

Chef: Thea Richter







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#### Ingredients & Prep

500g Baby Potatoes
rinsed & halved

5ml Cape Herb & Spice

60ml Rice Wine Vinegar

40g Radish
rinsed, halved & sliced into

Chinese 5 Spice

200g Shredded Cabbage2 Spring Onions finely sliced

60ml Kewpie Mayo
15ml Wasabi Powder

2 Hamburger Buns

halved

4 Smoked Trout Fish Cakes

30ml Ong's Sweet Indonesian Soy Sauce

#### From Your Kitchen

Oil (cooking, olive or coconut)

Salt & Pepper Water

Sugar/Sweetener/Honey

Paper Towel

Butter (optional)

- 1. SPUD-TACULAR! Preheat the oven to 200°C. Boil the kettle. Spread out the halved baby potatoes on a roasting tray in a single layer. Coat in oil, the Chinese 5 Spice to taste, and some seasoning. Roast in the hot oven for 25-30 minutes until crispy on the outside and soft on the inside, shifting halfway.
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  2. IN A PICKLE Place the vinegar in a salad bowl with 15ml of boiling water. Mix in 10ml of a sweetener of choice until dissolved to form a pickling liquid. Place the radish half-moons in a separate bowl. Toss through ¼ of the pickling liquid until coated. Place the shredded cabbage

and sliced spring onion in the bowl containing the remaining pickling

liquid, and toss to coat. Set both bowls aside to pickle. Place the mayo in

a small bowl and mix in the wasabi powder to taste until well combined.

If necessary, loosen with water in 5ml increments until a runny paste is

formed. Set aside for serving.

- 3. WARM THE BUNS When the potatoes have about 10 minutes remaining, place a pan over a medium-high heat with a knob of butter or drizzle of oil. When hot, place the halved buns in the pan, cut-side down. Toast for about 2 minutes until browned and crisp. Remove from the pan and set aside for serving.
- 4. SWEET & UMAMI Return the pan to a medium-high heat with another drizzle of oil if necessary. Pat the fish cakes dry with paper towel. When the pan is hot, fry on one side for 2 minutes until golden. Flip and baste with the Indonesian soy sauce. Fry for another 2 minutes until warmed through, basting continuously. (They're precooked, so only need to be heated up!) Remove from the pan and set aside to rest for 2 minutes, reserving the sauce in the pan for serving. Drain the pickling liquid from the radish lose it or reuse it!
- 5. WOWEE... Drizzle the remaining sauce from the pan on the bottom halves of the buns. Pile on some pickled slaw and top with the glazed fish cakes. Slather the wasabi mayo on the other bun halves and close up the burger. Plate the crispy potatoes and remaining slaw on the side. Serve with any remaining wasabi mayo for dunking. Indulge yourself, Chef!



Fish cake ingredients: trout, oak smoke, herbs, breadcrumbs, onion, lemon, garlic, Dijon mustard, salt, pepper.

### **Nutritional Information**

Per 100g

Energy	/4/kJ
Energy	179Kcal
Protein	4.4g
Carbs	20g
of which sugars	2.3g
Fibre	1.8g
Fat	5.3g
of which saturated	1.5g
Sodium	149mg

#### **Allergens**

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

> Cook within 1 Day