



UCCOOK

Gochujang Bunless Beef Burger

with kimchi mayo & daikon "chips"

Hands-on Time: 50 minutes

Overall Time: 60 minutes

Carb Conscious: Serves 3 & 4

Chef: Megan Bure

Wine Pairing: Waterkloof | Revenant Wild Ferment Syrah

Nutritional Info	Per 100g	Per Portion
Energy	542kJ	3179kJ
Energy	130kcal	760kcal
Protein	6.2g	36.6g
Carbs	7g	38g
of which sugars	2.6g	15.5g
Fibre	1.5g	8.7g
Fat	8.4g	49g
of which saturated	2.3g	13.7g
Sodium	301mg	1767mg

Allergens: Gluten, Allium, Sesame, Wheat, Sulphites, Soy, Sugar Alcohol (Sweetener)

Spice Level: Hot

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
600g	800g	Beetroot <i>rinse, trim, peel (optional) & cut into bite-sized pieces</i>
30ml	40ml	White Sesame Seeds
90g	120g	Daikon Rounds <i>cut into thin matchsticks</i>
150ml	200ml	Bulgogi Sauce <i>(90ml [120ml] Low Sodium Soy Sauce, 22,5ml [30ml] Rice Wine Vinegar, 7,5ml [10ml] Sesame Oil & 30ml [40ml] Sugar)</i>
2	2	Spring Onions
2	2	Garlic Cloves <i>peel & grate</i>
30g	40g	Fresh Ginger <i>peel & grate</i>
15ml	20ml	Gochujang
90g	120g	Kimchi <i>roughly chop</i>
125ml	160ml	Hellmann's Tangy Mayonnaise
3	4	Beef Burger Patties
120g	160g	Salad Leaves <i>rinse</i>

From Your Kitchen

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

1. **UN-BEET-ABLE** Preheat the oven to 200°C. Spread the beetroot on a roasting tray. Coat in oil and season. Roast in the hot oven until crispy, 35-40 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 25-30 minutes (shifting halfway).

2. **SESAME SEEDS** Place the sesame seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

3. **DELISH DAIKON** In a bowl, combine the daikon with a ¼ of the bulgogi sauce, and set aside.

4. **GOCHUJANG & BULGOGI SAUCE** Rinse, trim and finely slice the spring onion, keeping the white and green parts separate. Place a pan over medium heat with a drizzle of oil. When hot, fry the spring onion whites until golden, 3-4 minutes (shifting occasionally). Add the garlic and the ginger and fry until fragrant, 30 seconds - 1 minute (shifting constantly). Mix in the gochujang (to taste) and the remaining bulgogi sauce. Simmer until thickening, 2-3 minutes (shifting occasionally). Remove from the pan.

5. **KIMCHI MAYO** In a small bowl, combine the kimchi with the mayo and a splash of water. Season and set aside. When the beetroot is done, toss with ½ the seeds.

6. **BROWNEED BEEF** Return the pan, wiped down, to medium-high heat with a drizzle of oil. When hot, fry the patties until browned and cooked to your preference, 2-3 minutes per side. Remove from the pan and season.

7. **YOU MADE THAT, CHEF!** Make a bed of salad leaves and top with the roasted beetroot, the juicy patties and generously drizzle over the bulgogi sauce. Finish by topping with the daikon matchsticks, the remaining seeds, the spring onion greens (to taste), and dollops of the kimchi mayo.