

UCOOK

Seared Yellowtail Burger

with homemade crispy onion rings & a dill mayo

With this impressive and flavoursome yellowtail burger, you'll be hooked from the first bite. It's essentially the classic seafood meal reimagined as a burger. A toasted bun is smeared with dill mayo, then stacked with fresh green leaves, slices of gherkin & flaky, fried yellowtail. Don't forget the golden, crispy onion rings!

Hands-on Time: 35 minutes

Overall Time: 45 minutes

Serves: 4 People

Chef: Rhea Hsu

 Adventurous Foodie

 Vergelegen | Premium Sauvignon Blanc

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Ingredients & Prep

160ml	That Mayo (Original)
10g	Fresh Dill <i>rinsed, picked & roughly chopped</i>
240ml	Self-raising Flour
2	Onions <i>sliced into rings</i>
4	Burger Buns
4	Yellowtail Fillets
160g	Green Leaves <i>rinsed & roughly shredded</i>
80g	Radish <i>rinsed & sliced into thin rounds</i>
100g	Gherkins <i>drained & sliced lengthways</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel
Egg/s
Butter

1. GOOD. BETTER. BATTER. In a small bowl, combine the mayo, ½ the chopped dill, seasoning, and a splash of water. Set aside. In a bowl, whisk 2 eggs with a splash of water. In another bowl, combine the flour and seasoning.

2. GOLDEN RINGS Place a pot or pan over medium-high heat with enough oil to cover the base. Coat the onion rings in the egg mixture first, and then in the seasoned flour. When the oil is hot, carefully lower the floured onion slices into the oil. Fry until golden brown, 2-4 minutes (shifting halfway). You may need to do this step in batches. Drain on paper towel.

3. BUTTER UP THE BUN Halve the burger buns, and spread butter (optional) 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.

4. FRY, FLIP & FRY THE FISH Return the pan to medium heat with a drizzle of oil. Pat the yellowtail dry with paper towel. When hot, fry the fish until golden, 3-4 minutes per side. In the final minute, baste with a knob of butter. Remove from the pan and season.

5. ADD THE FRESHNESS In a salad bowl, combine ½ the shredded leaves, the radish rounds, the remaining dill, a drizzle of olive oil, and seasoning.

6. DIVE INTO DINNER! Smear ½ the dill mayo on the toasted burger buns. Top with the remaining leaves, the sliced gherkin, and the yellowtail. Side with the crispy onion rings and the dressed salad. Serve with the remaining dill mayo for dunking.

Nutritional Information

Per 100g

Energy	704kJ
Energy	169kcal
Protein	9g
Carbs	22g
of which sugars	2.5g
Fibre	1.4g
Fat	4.6g
of which saturated	1.3g
Sodium	143mg

Allergens

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

Cook
within 1
Day