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— COOKING MADE EASY

THE WAGYU BI

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SHOP MEAT

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Ingredients

- 1 Wagyu Patty
- 1 Emmenthal Cheese
Thinly sliced
- 1 That Mayo Chipotle Mayo
- 1 Plum Tomato
Sliced into rounds
- 1 Onion
Halved, one half peeled & sliced
- 1 Streaky Bacon
- 1 Gherkins
Sliced lengthways
- 1 Lettuce Leaves
Rinsed
- 1 Potato
Rinsed & cut into wedges, skin on
- 1 Burger Bun
Halved

From Your Kitchen

1. POTATO WEDGES

Preheat the oven to 200°C. Spread out the potato wedges on a roasting tray, coat in oil, and season. Roast in the hot oven for 30-35 minutes until golden and cooked through, shifting halfway.

3. CARAMELISED ONION

Place a pan over a medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the sliced onion for 6-8 minutes until soft and caramelised, shifting occasionally. In the final minute, add a sweetener of choice (to taste) so it caramelises further. Remove from the pan on completion, cover, and set aside to keep warm.

5. BACON & WAGYU

Return the pan to a medium-high heat. When hot, fry the bacon strip for 2-3 minutes per side, or until cooked to your liking. Remove from the pan on completion and set aside to drain on some paper towel. Drain any excess oil from the pan, leaving some for frying the patty. Return the pan to a medium-high heat. When hot, fry the Wagyu burger patty for 2-3 minutes per side until browned and cooked through. (This time frame will yield a medium-rare patty). Remove from the pan on completion and allow to rest for a few minutes before plating.

7. OPTIONAL EGG & CHEESY BUNS

[OPTIONAL STEP: place a nonstick pan over a medium-high heat with a drizzle of oil. Crack in 1 egg and fry until cooked through to your preference. We like the yolk runny and the white just set! Remove from the heat and season.] Butter both sides of the bun (optional). Place a slice or two of Emmenthal cheese on the bottom half of the burger bun. Just before serving, place both bun halves in the hot oven for 2 minutes until the cheese starts to melt and the bun is warmed through. Remove from the oven on completion.

9. ASSEMBLE!

Time to load up and indulge! Place the patty on top of the melted cheese and cover with the bacon strip. Layer with the green leaves, gherkins, and tomato slices. Top with a generous spoon of

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Cook within: 1 days

Allergens: Egg Gluten Dairy Allium

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