



U C O O K

— COOKING MADE EASY

THE ULTIMATE WAGYU BURGER

with Emmental & homemade bacon jam

This is my dad's favourite burger recipe, which became a Sunday tradition in our house. To make this one extra special, we've used mouth-watering wagyu beef. The fat in wagyu is evenly dispersed in a marbled pattern, giving it its uniquely rich and buttery texture!

Hands-On Time: 30 minutes

Overall Time: 40 minutes

Serves: 2 People

Chef: Tess Witney

 **Easy Peasy**

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Ingredients & Prep

| | |
|------|---|
| 400g | Potato <i>rinsed & cut into wedges (skin on)</i> |
| 4 | Bacon Pieces |
| 1 | Onion <i>peeled & thinly sliced</i> |
| 30ml | Maple Syrup |
| 100g | Emmenthal Cheese <i>thinly sliced</i> |
| 2 | Schoon Butter Bun <i>halved</i> |
| 2 | Free-Range Wagyu Beef Patty |
| 80ml | That Mayo Chipotle Mayo |
| 1 | Plum Tomato <i>thinly sliced into rounds</i> |
| 50g | Gherkins <i>thinly sliced</i> |
| 80g | Green Leaves <i>rinsed & roughly shredded</i> |

From Your Kitchen

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

1. ROAST THE 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 35-40 minutes until cooked through and golden, shifting halfway.

2. BACON JAM When the wedges are halfway, place a pan over a medium heat. When hot, fry the bacon for 2 minutes per side until cooked through but not too crispy. Remove from the pan and set aside to drain on some paper towel. Keep the pan over the heat, reserving the oil from the bacon. Add a knob of butter (optional) and fry the sliced onion for 8-10 minutes, shifting occasionally. While it's on the go, roughly chop the bacon. Once the onion is soft and caramelised, reduce the heat to low and pop the chopped bacon in the pan. Stir in the maple syrup and 50ml of water. Cook for 4-5 minutes, stirring regularly, until sticky and reduced by a quarter. Remove from the pan on completion, cover to keep warm, and set aside for serving.

3. CHEESY BUNS Butter the halved burger buns (optional). Place a slice or two of Emmenthal cheese on the bottom halves of the buns and set aside.

4. FRY THE WAGYU Wipe down the pan and return it to a medium-high heat with a drizzle of oil. When hot, fry the burger patties for 2-3 minutes per side until browned and cooked through. (This time frame will yield a medium-rare result.) Remove from the pan on completion and set aside to rest for a few minutes before serving. Place the bun halves in the hot oven, cut-side up, for 2 minutes until the cheese starts to melt and the bread is warmed through. Remove from the oven on completion.

5. OPTIONAL EGGS Wipe down the pan and return it to a medium-high heat with a drizzle of oil or knob of butter. Crack in 2 eggs and fry until cooked to your preference. We like the yolk runny and the white just set! Remove from the heat and season to taste.

6. LOAD UP AND INDULGE! Place a patty on top of a cheesy bun half and smother in the bacon jam. Layer with the shredded green leaves, sliced gherkin, and tomato rounds. Dollop with the chipotle mayo and pop a fried egg on top of the lot (optional). Close it all up with the other half of the bun. Repeat with the other bun. Pile the roast potato wedges on the side and serve with some chipotle mayo for dipping, as well as any remaining fillings. Scrumptious, Chef!



Chef's Tip

If you'd prefer a saltier bacon jam, rather than using all the maple syrup, add it to taste and season with an extra pinch of salt at the end!

Nutritional Information

Per 100g

| | |
|--------------------|---------|
| Energy | 701kj |
| Energy | 168Kcal |
| Protein | 7.4g |
| Carbs | 13g |
| of which sugars | 4.2g |
| Fibre | 1.1g |
| Fat | 9.5g |
| of which saturated | 4g |
| Sodium | 380mg |

Allergens

Egg, Gluten, Dairy, Allium, Sesame, Wheat

Cook
within 1
Day