



UCOOK

Wonderful Wagyu Kimchi Burger

with Togarashi-infused chips & a zesty slaw

The burger that dreams are made of! A succulent Wagyu patty paired perfectly with the umaminess of Sepial's kimchi and rich melted cheese. Sided with a fresh, zesty slaw and sesame seed-laced potato chips, Togarashi seasoning, roasted nori and sesame oil. Sumptuous!

Hands-On Time: 35 minutes

Overall Time: 60 minutes

Serves: 4 People

Chef: Thea Richter

 Easy Peasy

 Cavalli Estate | Pink Pony

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Ingredients & Prep

800g	Potato <i>peeled (optional) & cut into 1cm thick chips</i>
300g	Shredded Cabbage
15g	Fresh Coriander <i>rinsed, picked & roughly chopped</i>
2	Limes <i>zested & cut into wedges</i>
2	Nori Sheets
20ml	Mixed Sesame Seeds
4	Schoon Hamburger Buns <i>halved</i>
120g	Grated Mozzarella & Cheddar Cheese Mix
4	Wagyu Burger Patties
30ml	Sesame Oil
20ml	Togarashi Spice
120g	Kimchi <i>drained & roughly chopped</i>
60ml	Kewpie Mayo

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Butter (optional)

1. CRISPY FRIES Preheat the oven to 200°C. Generously cover the base of a roasting tray in oil. Add the potato chips, season well, and toss until coated. Spread out in a single layer and roast in the hot oven for 30-35 minutes until cooked through and crispy. At the halfway mark, gently shift the chips and drain any excess oil – lose it or reuse it! Return to the oven for the remaining roasting time.

2. ZESTY SLAW & CRUNCHY NORI Place the shredded cabbage and ½ the chopped coriander in a salad bowl. Toss through 40ml of olive oil, a squeeze of lime juice, and the zest to taste. Season and set aside for serving. Place the nori in the oven (no need for a roasting tray) and roast for 4-5 minutes until crispy. Remove and when cool enough to handle, crumble and set aside.

3. TOASTY SEEDS & CHEESY BUN Place the sesame seeds in a pan over a medium heat. Toast for 2-4 minutes until the white ones are lightly browned, shifting occasionally. Remove from the pan on completion and set aside to cool. Butter the halved buns (optional). Sprinkle the grated cheese over the bottom half of the buns and set aside.

4. WONDROUS WAGYU Return the pan to a medium-high heat with a drizzle of oil. When hot, fry the patties for 3-4 minutes per side until browned and cooked through. (This time frame will yield a medium-rare result.) Remove from the pan and set aside to rest for a few minutes before serving.

5. CHIP, CHIP HOORAY! Once the chips are done, remove from the oven and turn the oven on to the grill setting. Toss ½ the nori crumbs, the toasted sesame seeds, sesame oil and the togarashi spice through the chips until well combined – taste and season if necessary. Set aside. Place the bun halves in the oven cheese-side up for 2-3 minutes until melted and beginning to brown and the bread is warmed through.

6. LOAD UP AND INDULGE! Top the cheese-covered bun half with a juicy wagyu patty and pile on the chopped kimchi. Scatter over the remaining coriander, smear the other half of the bun with some kewpie mayo and close up the burger. Pile the sesame-infused chips on the side with the remaining mayo for dipping. Serve with the zesty slaw and sprinkle over the remaining nori crumbs. Absolutely scrumptious!



Chef's Tip

To make sure your chips do get crispy, you may need to use two trays to be able to spread them out and avoid overcrowding.

Nutritional Information

Per 100g

Energy	773kJ
Energy	185Kcal
Protein	7.5g
Carbs	13g
of which sugars	1.6g
Fibre	1.8g
Fat	9.5g
of which saturated	3.5g
Sodium	120mg

Allergens

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

Cook
within 1
Day