



# UCOOK

## Bacon & Brie Beef Burger

with herby potato wedges & That Mayo

What's better than grabbing a delicious burger with both hands and sinking your teeth into a juicy beef patty, melted brie cheese, crispy bacon, caramelised onions and sweet & sour gherkins? Absolutely nothing, Chef!

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**Hands-on Time:** 15 minutes

**Overall Time:** 40 minutes

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**Serves:** 1 Person


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**Chef:** Rhea Hsu

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 Fan Faves

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 Sijnn Wines | Sijnn Saignée 2018

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## Ingredients & Prep

200g	Potato <i>cut into wedges</i>
5ml	NOMU Provençal Rub
1	Onion
25g	Gherkins
20g	Brie Cheese
20g	Green Leaves
1 strip	Streaky Pork Bacon
1	Free-range Beef Burger Patty
1	Schoon Burger Bun
30ml	That Mayo (Original)

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey  
Paper Towel  
Butter (optional)

**1. WONDERFUL WEDGES** Preheat the oven to 200°C. Spread the potato wedges on a roasting tray. Coat in oil, the NOMU rub, and season. Roast in the hot oven until crispy, 30-35 minutes (shifting halfway).

**2. A CUT ABOVE THE REST** Peel and thinly slice ½ the onion. Drain and thinly slice the gherkins lengthways. Cut the brie into slices. Rinse the green leaves.

**3. SWEET, SILKY ONIONS** Place a pan over medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the sliced onion until caramelised, 8-10 minutes (shifting occasionally). At the halfway mark, add a sweetener. Remove from the pan, season, and cover.

**4. BRING ON THE BACON** Return the pan to medium-high heat. When hot, add the bacon strip and fry until browned and crispy, 1-2 minutes per side. Remove from the pan, cut in half, and drain on paper towel.

**5. BRIE-COVERED BEEF PATTY** Return the pan to medium-high heat with a drizzle of oil (if necessary). When hot, fry the patty until browned and cooked to your preference, 3-4 minutes per side. Remove from the pan, season, and place on a roasting tray and top with the brie slices. Pop in the oven and roast until the cheese is slightly melted, 2-3 minutes.

**6. BUTTER 'EM UP** While the patty is in the oven, halve the burger bun, and spread butter or oil over the cut-side. Place a pan over medium heat. When hot, toast the bun, cut-side down, until golden, 1-2 minutes.

**7. BURGER NIGHT!** Place the burger bun, cut-side up, on a plate. Top with the rinsed green leaves, the sliced gherkin, the crispy bacon halves, the cheesy patty, and the caramelised onion. Side with the potato wedges and the mayo for dunking. Cheers, Chef!



## Chef's Tip

Air fryer method: Coat the potato wedges in oil, the NOMU rub and season. Air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

## Nutritional Information

Per 100g

Energy	741kJ
Energy	177kcal
Protein	7.2g
Carbs	16g
of which sugars	1.9g
Fibre	1.6g
Fat	9.3g
of which saturated	3.7g
Sodium	167mg

## Allergens

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

Cook  
within 2  
Days