



# UCCOOK

## BBQ Wagyu Burger & Okonomiyaki Fries

with gochujang, nori sheets & pickled ginger

The burger that dreams are made of! A succulent Wagyu patty pairs perfectly with a glorious BBQ-gochujang basting sauce and fresh green leaves. Sided with loaded okonomiyaki Fries, Kewpie mayo, roasted nori, sesame seeds and pickled ginger.

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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:** Ella Nasser

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 Easy Peasy

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 Fat Bastard | The Golden Reserve

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## Ingredients & Prep

200g	Potato <i>peeled (optional) &amp; cut into 1cm thick chips</i>
15ml	Rice Wine Vinegar
50g	Cucumber <i>sliced into thin matchsticks</i>
50ml	Kewpie Mayo
5ml	Gochujang
1	Nori Sheet <i>only use ½</i>
45ml	Asian BBQ Sauce
1	South African Wagyu Patty
1	Schoon Burger Bun <i>defrosted &amp; halved</i>
20g	Green Leaves <i>rinsed &amp; roughly shredded</i>
5ml	White Sesame Seeds
15g	Pickled Ginger <i>roughly chopped</i>

## From Your Kitchen

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

**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 25-30 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. PICKLED VEG & MAYO** In a bowl, add the rice wine vinegar, 10ml of a sweetener of choice, and some seasoning. Mix until the sweetener has fully dissolved. Add the cucumber matchsticks. Toss until fully coated and set aside to pickle. Loosen the kewpie mayo with a splash of water.

**3. NORI TIME** Place the nori sheet in the hot oven (no need for a roasting tray) and roast for 5-6 minutes until crispy. In a bowl, combine the gochunjang (to taste) with the BBQ sauce.

**4. BASTED PATTY** Place a pan over a medium-high heat with a drizzle of oil. When hot, fry the patty for 3-4 minutes per side until browned and cooked through. (This time frame will yield a medium-rare result.). In the final minute, baste with ½ the spicy BBQ sauce. Remove from the pan and set aside to rest for a few minutes before serving.

**5. BUTTER THOSE BUNS** Return the pan to a medium-high heat with a knob of butter or a drizzle of oil. When hot, place the halved bun in the pan, cut-side down. Toast for about 2 minutes until browned and crisp. Drain the pickling liquid from the cucumber.

**6. DIG IN!** Smear some of the kewpie mayo on the bottom bun half. Top with the shredded green leaves, the pickled cucumber, and a juicy patty. Smear the other bun half with some mayo and close up the burger! Pile the chips on the side, and drizzle with the remaining kewpie mayo and spicy BBQ sauce. Sprinkle over the sesame seeds and the chopped pickled ginger. Crumble over the roasted nori and indulge yourself!



## 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	852kj
Energy	204Kcal
Protein	6.1g
Carbs	17g
of which sugars	5.6g
Fibre	1.6g
Fat	7.3g
of which saturated	2.5g
Sodium	134mg

## Allergens

Egg, Gluten, Dairy, Allium, Sesame, Wheat, Sulphites, Sugar Alcohol (Xylitol), Soy

Cook  
within 3  
Days