



WCOOK

Garlic-chilli Burnt Butter & Beef Roll

with potato fries & mayo

Hands-on Time: 30 minutes

Overall Time: 40 minutes

Fan Faves: Serves 1 & 2

Chef: Kirsty Storar

Wine Pairing: Painted Wolf Wines | The Den Cabernet Sauvignon

Nutritional Info	Per 100g	Per Portion
Energy	708kJ	5974kJ
Energy	169kcal	1429kcal
Protein	6.3g	53.5g
Carbs	13g	106g
of which sugars	1.8g	15.5g
Fibre	1.8g	14.8g
Fat	10.4g	87.9g
of which saturated	3.6g	30.6g
Sodium	322mg	2714mg

Allergens: Cow's Milk, Egg, Gluten, Allium, Wheat, Sulphites, Soy

Spice Level: Hot

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
200g	400g	Potato <i>peel (optional) & cut into 1cm thick chips</i>
5ml	10ml	Greek Salt
1	2	Fresh Chilli/es <i>rinse, trim, deseed & finely slice</i>
1	1	Garlic Clove <i>peel & grate</i>
50g	50g	Butter
150g	300g	Beef Schnitzel (without crumb)
1	1	Onion <i>peel & roughly slice ½ [1]</i>
1	2	Ciabatta Roll/s
50ml	100ml	Hellmann's Tangy Mayo
20g	40g	Green Leaves <i>rinse</i>
1	1	Tomato <i>rinse & slice into rounds</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Paper Towel
Butter
Seasoning (salt & pepper)

1. OVEN FRIES Preheat the oven to 200°C. Spread the potato on a roasting tray. Coat in oil and season. Roast in the hot oven until golden, 25-30 minutes (shifting halfway). Remove from the oven and sprinkle over the Greek salt. Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

2. CHILLI BURNT BUTTER Place a pan over medium heat with the chilli (to taste) and the garlic. Add 20g [40g] of butter and a drizzle of oil. Fry until fragrant and the butter is melted and foaming, 2-3 minutes. Remove from the pan and set aside. Just before serving, drain the garlic and the chilli.

3. FRY THE SCHNITZEL Return the pan (whipped down if necessary) to medium-high heat with a drizzle of oil. Pat the schnitzel dry with paper towel. When hot, sear the schnitzel until browned, 20-30 seconds per side. In the final 30 seconds, baste with a knob of butter. Remove from the pan, slice, and season.

4. ONION Return the pan to medium heat with a drizzle of oil, if necessary. Fry the onion until slightly soft, 3-4 [4-5]. Remove from the heat.

5. MAKE A TOAST Halve the bun/s, and spread butter or oil over the cut-side. Place a pan over medium heat. When hot, toast the bun/s, cut-side down, until golden, 1-2 minutes.

6. TIME TO EAT Smear the bottom bun/s with ½ the mayo, top with the green leaves, the tomato, the sliced schnitzel and the onion, drizzle over the garlic-chilli burnt butter, and close up. Serve alongside the fries and the remaining mayo for dunking. Well done, Chef!