



UCCOOK

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!


Hands-on Time: 30 minutes

Overall Time: 55 minutes

Serves: 4 People

Chef: Rhea Hsu

 Fan Faves

 Sijnn Wines | Sijnn Saignée 2018

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Ingredients & Prep

800g	Potato <i>cut into wedges</i>
20ml	NOMU Provençal Rub
2	Onions
100g	Gherkins
80g	Brie Cheese
80g	Green Leaves
4 strips	Streaky Pork Bacon
4	Free-range Beef Burger Patties
4	Schoon Burger Buns
125ml	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, 35-40 minutes (shifting halfway).

2. A CUT ABOVE THE REST Peel and thinly slice the onions. 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, 12-15 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 strips 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 PATTIES Return the pan to medium-high heat with a drizzle of oil (if necessary). When hot, fry the patties 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 buns, and spread butter or oil over the cut-side. Place a pan over medium heat. When hot, toast the buns, cut-side down, until golden, 1-2 minutes.

7. BURGER NIGHT! Place the burger buns, 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