

QCOOK

Banh Mi-style Beef Wagyu Burger

with fries & a sweet sriracha mayo

Hands-on Time: 30 minutes

Overall Time: 45 minutes

Adventurous Foodie: Serves 1 & 2

Chef: Rhea Hsu

Wine Pairing: Deetlefs Wine Estate | Deetlefs Stonecross Malbec

Nutritional Info

	Per 100g	Per Portion
Energy	627kJ	5521kJ
Energy	150kcal	1325kcal
Protein	4.4g	39.1g
Carbs	13g	115g
of which sugars	2.8g	24.5g
Fibre	1.4g	12.7g
Fat	8.3g	73.1g
of which saturated	1.4g	12.4g
Sodium	155mg	1363mg

Allergens: Sulphites, Egg, Gluten, Sesame, Wheat, Soya, Allium

Spice Level: Mild

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
200g	400g	Potato <i>rinsed, peeled (optional) & sliced into 1cm thick fries</i>
1	1	Red Onion <i>peeled & ½ thinly sliced & ½ finely sliced</i>
15g	30g	Ginger <i>peeled & grated</i>
1	1	Lime <i>zested & cut into wedges</i>
3g	5g	Fresh Coriander <i>rinsed & picked</i>
100g	200g	Cucumber <i>peeled into ribbons</i>
60ml	125ml	Kewpie Mayo
25ml	50ml	Sweet Sriracha <i>(10ml [20ml] Sweet Indo Soy Sauce & 15ml [30ml]- Sriracha)</i>
150g	300g	Wagyu Beef Mince
1	2	Schoon Burger Buns <i>halved</i>
20g	40g	Salad Leaves <i>rinse</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water
Sugar/Sweetener/Honey
Butter (optional)

1. CRISPY FRIES Preheat the oven to 200°C. Spread the fries on a roasting tray. Coat generously in oil and season. Roast in the hot oven until crispy, 25-30 minutes (shifting halfway). Alternatively, air fry at 200°C until crispy, 20-25 minutes (shifting halfway).

2. CARAMELISED ONIONS Place a pan over medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the roughly sliced onion until caramelised, 8-10 minutes (shifting occasionally). At the halfway mark, add a sweetener (to taste). In the final 1-2 minutes, add the ginger and fry until fragrant. Remove from the pan, season, and cover.

3. SOME PREP In a bowl, combine a squeeze of the lime juice (to taste), 1 [2] tsp of sweetener, 1 [2] tbs of water, the lime zest (to taste), ½ the coriander, and seasoning. Toss through the cucumber and set aside in the fridge. In a separate bowl, combine the kewpie mayo and the sweet sriracha (to taste). Set aside for serving.

4. PERFECT PATTY In a bowl, season the mince. Wet your hands slightly to prevent the mince from sticking to them and shape into a 2cm thick patty/ies (don't worry if it is a bit wet!). Return the pan, wiped down, to medium-high heat with a drizzle of oil. Fry the patty/ies until browned and cooked to your preference, 3-4 minutes per side. Remove from the pan and season.

5. TOASTED BUN Halve the burger bun/s and spread butter (optional) or oil over the cut-side. Place a clean pan over medium heat. When hot, toast the bun/s, cut-side down, until golden, 1-2 minutes.

6. ASSEMBLE! Top the bottom half of the burger bun/s with the salad leaves and the patty/ies. Add the caramelised ginger onions, drizzle over the sweet sriracha mayo (to taste), and top with the limey cucumber and the remaining coriander. Serve the thinly sliced onions, any remaining cucumber, and the salad leaves on the side with the fries and any remaining sriracha mayo for dipping. Enjoy, Chef!