

JAPANESE STYLE CHUCK & BRISKET BURGER

PREP TIME 20 MIN | COOK TIME 10 MINUTES | SERVES 10

INGREDIENTS

Beef

- 750g whole beef chuck with fat cap, silver skin trimmed, diced
- 740g point end brisket, silver skin trimmed, diced

Other Ingredients

- Salt and pepper to season
- 10 cheddar cheese slices
- 500g cabbage, fine chiffonade
- 30g roasted sesame dressing
- 10 burger buns, split, toasted
- 200g kewpie mayonnaise
- 150g Japanese pickles

METHOD

1. For Patties: Mince chuck and brisket (70% meat 30% fat) on an 8mm grind, season with salt and pepper. Form and press into patties, place on a lined tray, cover and refrigerate overnight.
2. Place on grill, cold. Cook for 3-4 minutes each side or until cooked to your liking. Place cheddar cheese slices on patties to melt.
3. For Sauce: Heat a saucepan over medium heat, add all ingredients and stir to combine. Simmer for 1-2 minutes or until desired thickness.
4. Assembly: Toss cabbage in sesame dressing. Place roll bases on a board, spread with mayonnaise, top with cabbage. Top with patty and cheese. Add Tonkatsu ketchup, pickles, and bun lid.
5. Serve with sweet potato fries.

Tonkatsu Ketchup

- 80g ketchup
- 80mls sake
- 80mls Worcestershire sauce
- 40mls Soy sauce
- 40g Tonkatsu sauce
- 80mls water

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