



The Ultimate Wagyu Burger with Beer and Onion Relish



Ingredients

Serves 5

Burgers

1kg Trenchmore Sussex/wagyu Mince
2 teaspoons Table Salt
10 twists Ground Black Pepper

Relish

2 large or 500g White Onions
200ml Ale (or cider of you prefer)
200ml Pickle liquor (This can be from capers, pickled onions, pickled cucumbers)
75g of Rendered Trenchmore Wagyu Fat

To Finish

5 x Brioche Burger Buns
1/4 head of Iceberg Lettuce
4 Dill Pickled Cucumbers, sliced thinly lengthways (reserve pickle liquor)
Salad leaves, washed
Lemon Juice
Olive Oil
Salt

METHOD

For the Burgers

- Combine the mince, salt and pepper in a large mixing bowl massaging it with your hands for 1 minute in order to work the seasoning and meat together.
- Weigh the mince into 5 200g balls and, using a 5-inch pastry ring, press the meat ball into a burger patty.
- Put the burgers on an uncovered tray in the fridge for a minimum of 20 minutes (or ideally overnight) in order to allow the fat to firm and the surface of the burger to dry lightly. A dryer surface will form a better crust when cooked.
- To cook the burgers, either use a BBQ where the coals are burning white hot, a gas BBQ on hot or a lightly oiled cast iron/heavy base frying pan heated to ripping hot and cook the burgers for 3 to 4 minutes on each side until the burgers are a deep brown on both sides.
- Once the burgers are cooked, allow to rest somewhere warm for a few minutes while you prepare the other ingredients.

For the Beer and Onion Relish:

- Peel and slice the onions as thinly as you can.
- Place in a heavy based sauce pan along with all the other ingredients and top up to cover the onions with water.

- Place on a medium low heat and allow to cook (stirring regularly) until all the liquid has evaporated and you are left with some jammy dark brown onions.
- Place in a sterilised jar, seal and allow to cool. (This relish will keep sealed and in the fridge for a couple of weeks but once opened must be consumed within 3 days. Make this ahead of time because it will take about an hour to slowly cook and caramelize)

To Finish

- Cut the core out of the lettuce and tear off 5 layers into pieces similar size to your buns.
- Gently warm 5 generous tablespoons of the beer and onion relish in a small saucepan.
- Slice the buns in half and lightly toast the cut side, either on a BBQ, frying pan or under a grill. **DO NOT SKIP THIS STEP!**
- To build the burgers, layer the bottom bun followed by the lettuce, a layer of pickles, burgers, relish and, finally, top bun.
- Serve with a side salad dressed in a squeeze of lemon juice, a splash of olive oil and a pinch of salt.

**Drink Pairing from The Horsham Cellar
Silly Moo Unfiltered Cider**

