



Good as Gold burger

The Roost.

Cultured milk fried chicken, Mainland™ Swiss Cheese Slices, Miso aioli, Apple & fennel slaw, Pickled cucumber, Mānuka hot honey, Crispy curry leaves.

Crunchy chicken with the sweet heat of a Gochujang and Mānuka hot honey double-whammy. This is the kind of burger you dream about after a long day of beaching. Pair with a Steinlager Pure Gold to kick the summer vibes up even further.

PROFILE: CRISPY, TANGY, SWEET HEAT

Yield: 5 Burgers

BURGER COMPONENTS

- 5 Potato brioche buns
- 5 Chicken thighs (180-200g each)
- 5 slices Mainland™ Natural Swiss Cheese Slices
- Miso brown butter aioli
- Apple & fennel slaw
- Pickled cucumber ribbons
- Mānuka hot honey glaze
- Crispy curry leaves

CULTURED MILK MARINADE

500ml	Anchor™ Blue Top Milk
150ml	Anchor™ Cream
20g	Salt
10g	Caster sugar
8g	Smoked paprika
6g	Garlic powder
4g	Onion powder
5g	Cracked black pepper
2	Sprigs thyme
2	Bay leaves
	Pinch sea salt

METHOD

For 5 Chicken Thighs (1kg Chicken Total)

1. Mix all ingredients together, then add in the chicken thighs. Make sure they're fully coated, then marinate for 24 hours in the fridge.

SEASONED FLOUR COATING

500g	Gluten free flour mix
100g	Fine semolina or polenta
15g	Salt
10g	Smoked paprika
8g	Garlic powder
5g	Onion powder
5g	Cracked black pepper

METHOD

1. Once your chicken has marinated for 24 hours, drain it and coat heavily in the seasoned flour mix using all the ingredients listed, aside from the salt.
2. To make a craggy coating, press flour onto the chicken and fry at 170°C until golden and cooked through.
3. Season with smoked sea salt.

MISO AIOLI

Yield: approx. 300g

220g	Whole egg mayonnaise
20g	White miso
15g	Roasted garlic puree
15ml	Lemon juice
10ml	Apple cider vinegar
2g	Smoked paprika

METHOD

Use: 25g per burger

1. Whisk together until smooth and refrigerate.

APPLE & FENNEL SLAW

Yield: 600g

SLAW MIX

250g	Green cabbage, finely shredded
150g	Fennel, finely shaved
150g	Green apple, julienned
20g	Chives, sliced

DRESSING

100g	Anchor™ Sour Cream
20ml	Lemon juice
10g	Dijon mustard
2g	White pepper
3g	Salt

METHOD

Use: 100-120g per burger.

1. Combine the dressing ingredients and fold through vegetables just before service.

QUICK PICKLED CUCUMBER RIBBONS

2	Telegraph cucumbers
150ml	White vinegar
150ml	Water
40g	Sugar
10g	Salt

METHOD

Use: 20g per burger.

1. Slice cucumber into ribbons with a peeler.
2. Dissolve the sugar and salt in vinegar and water and pour over the cucumber ribbons.
3. Pickle for a minimum of 1 hour.

CRISPY CURRY LEAVES

30	Fresh curry leaves
	Frying oil
	Pinch of sea salt

METHOD

Use: 5-6 leaves per burger.

1. Fry at 170°C for 5-10 seconds. Then drain and season.

MĀNUKA HONEY- GOCHUJANG BUTTER GLAZE

Yield: Approx. 150g

50g	Mainland™ Unsalted Butter (browned)
40g	Mānuka honey
30g	Gochujang paste
10ml	Rice vinegar

METHOD

20-25g per burger brushed onto the hot chicken.

1. Warm all ingredients together on a low heat and whisk until smooth.
2. Hold warm, ready for service.

ASSEMBLY

1. Toast the potato brioche bun until golden and spread the base with miso brown butter aioli.
2. Add the apple & fennel slaw to the base and top with a fried chicken thigh. Melt 1 slice of **Mainland™ Swiss Sliced Cheese** over it.
3. Brush with the Mānuka honey-gochujang glaze and top with the pickled cucumber ribbons.
4. Top with 5-6 crispy curry leaves, then close the bun and serve.