



# Good as Gold burger

## Gold Rush.

Wagyu smash burger, Mainland™ Tasty Slices Cheese, Mainland™ Smoked Cheddar, Crisp pancetta, Steinlager Pure Gold mustard, Crispy beer shallots, Saffron aioli.

Deliciously rich and a little bit messy. This is the kind of burger that makes you believe that though your waistband might be tighter, you feel all the better for it. Pair with a Steinlager Pure Gold for a taste of pure summer.

**PROFILE: RICH, GOLDEN, INDULGENT**

Yield: 5 Burgers

### BURGER COMPONENTS

|           |                                                                        |
|-----------|------------------------------------------------------------------------|
| 5         | Sesame potato buns                                                     |
| 800g      | First Light Wagyu mince<br>(divide into 5 x 160g balls)                |
| 5 slices  | <b>Mainland™ Tasty Cheese</b><br>(approx. 25g each)                    |
| 10 slices | <b>Mainland™ Smoked Aged Cheddar</b><br>(approx. 2 slices of 20g each) |
| 10 Slices | Pancetta (2 per burger)                                                |
| 75g       | Steinlager Pure Gold beer shallots                                     |
| 75g       | House pickles                                                          |
| 50g       | Steinlager Pure Gold mustard                                           |
| 100g      | Saffron aioli                                                          |
|           | Butter for bun toasting                                                |

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## SAFFRON AIOLI

Yield: approx. 300g

|      |                      |
|------|----------------------|
| 200g | Whole egg mayonnaise |
| 1g   | Saffron threads      |
| 15ml | Warm water           |
| 10ml | Lemon juice          |
| 5g   | Dijon mustard        |
|      | Pinch sea salt       |

## METHOD

Use: 20g per burger

1. Bloom the saffron in warm water for at least 10 minutes.
2. Mix all ingredients together and refrigerate for at least 30 minutes before use.

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## CRISPY SHEET-PAN PANCETTA

10 slices Pancetta

## METHOD

Use: 2 slices per burger

1. Lay pancetta between two lined sheet trays and bake at 180°C for 10-12 minutes until crisp. Cool on the rack ready for service.

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## CRISPY BEER SHALLOTS

|      |                                                   |
|------|---------------------------------------------------|
| 150g | Shallots, finely sliced                           |
| 75ml | Lager, we recommend any of the Steinlager's range |
| 50g  | Plain flour                                       |
| 10g  | Cornflour                                         |
| 2g   | Salt                                              |
|      | Frying oil                                        |

## METHOD

Use: 2 slices per burger

1. Soak shallots in the lager for approximately 15 minutes.
2. Drain and toss with plain flour, cornflour and salt. Fry at 170°C until golden.
3. Drain and season lightly.

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## ASSEMBLY

1. Toast your bun and once golden, spread the saffron aioli on your base. Add the house pickles for a pleasant crunchy zing.
2. Smash the first 80g patty and cook. Once ready, Top with **Mainland™ Tasty Cheese Slices**.
3. Cook the second 80g patty and add it to your burger.
4. Top with the **Mainland™ Smoked Cheddar** and layer the 2 slices of crispy pancetta on top.
5. Add the crispy beer shallots and spread the Steinlager Pure Gold mustard on the crown.
6. Close and serve. Delicious.