



BBQ Korean Bulgogi Burger with Gochujang Mayonnaise

Serves: 4

Gourmet burgers and Korean cuisine have greatly increased in popularity over the past few years.

This recipe combines the two to make a delicious Bulgogi burger accompanied with mayonnaise flavoured with Korean Gochujang paste. The paste is a traditional fermented ingredient, generally made from chilli peppers, glutinous rice, barley malt powder, fermented soybeans and salt. References to Gochujang paste date back as far as the mid-9th century.

The burger is paired with a simple Korean-style chive and red onion salad and is a perfect dish for a BBQ lunch with family and friends over the Summer.

INGREDIENTS

- 80gm Whole Egg Mayonnaise
- 20gm Gochujang Paste
- 30ml Soy Sauce
- 1 tsp Water
- 1 tsp Gochujang Paste
- 2 tsp Sesame Seeds - toast until golden.
- 1¹/₂ tsp Caster Sugar
- 10ml Rice Vinegar
- 10ml Sesame Oil
- 480gm Lean Beef Mince
- 45ml Soy Sauce
- 15gm Brown Sugar
- 2 tsp Garlic Powder
- 1/4 tsp Hot Chilli Flakes
- 1/4 tsp Ground Ginger
- 1/4 bunch Shallots - Green Stem Only - rinse, drain and finely slice widthways.
- 10ml Sesame Oil
- 1 bunch Chives - rinse, drain and cut in 1/2cm lengths.
- 300gm Red Onion - top, tail, peel, halve and finely slice.
- 4 Brioche Burger Buns - cut in half laterally and lightly toast.



METHOD

1. In a mixing bowl, add the mayonnaise and the first quantity of Gochujang paste, then mix to combine. Set to one side to allow the Gochujang mayonnaise's flavours to develop.
2. In a second mixing bowl, add the first quantity of soy sauce, water, the second quantity of Gochujang paste, half of the sesame seeds, caster sugar, rice vinegar and the first quantity of sesame oil, then whisk to thoroughly combine. Set to one side to allow the dressing's flavours to develop.
3. In a third mixing bowl, add the beef mince, the second quantity of soy sauce, brown sugar, garlic powder, hot chilli flakes, ground ginger and shallots. Mix to thoroughly combine all the ingredients. Divide mixture into 4 and shape each one into 9cm diameter by 1cm high patties.
4. Over a moderate heat, on the flat plate of a BBQ, add and heat the second quantity of sesame oil, add the burger patties and cook for 3 minutes on each side or until golden brown and cooked to the desired degree. Remove from the heat, cover with aluminium foil and allow to rest for 5 minutes.
5. While the patties are resting, in a fourth mixing bowl, add the chives, red onion and remainder of the sesame seeds, then add the dressing and gently mix to combine.

TO SERVE

On a clean work surface, lay out the burger bun bases, cut side up. Evenly spread with half of the Gochujang mayonnaise, then top each with a burger patty. Top each burger patty with chive and red onion salad, then top the salad with the remainder of the Gochujang mayonnaise. Finally, finish each burger with its bun lid and serve immediately.
