

Wagyu Beef and Maple Bacon Burger with Birch & Waite Premium Burger Sauce

Ingredients

- 200g Wagyu Beef Mince
- 2 Maple Bacon Slices cooked until crisp
- 2 Jack Cheese Slices
- 2 Tomato Slices
- 1 small handful of Mixed Lettuce Leaves
- Salt
- Freshly Ground Pepper
- 1 Seeded Bun
- Birch & Waite Premium Burger Sauce

Method

1. Preheat grill to high
2. Season the wagyu beef mince with salt and pepper and shape into a burger patty. Grill on both sides until cooked. Just before the second side is finished, top the beef patty with 2 slices of Jack cheese and grill until cheese is melted.
3. Cut seeded bun in half and lightly toast on grill.
4. Build burger by layering with mixed lettuce, then add Wagyu beef patty topped with cheese followed with crispy bacon and tomato slices. Finish with generous serve of Birch & Waite Premium Burger Sauce on top.

Tip: for an extra loaded burger, top with onion rings.



Char Grilled Steak with Hand-cut Chips and Birch & Waite Classic Béarnaise Sauce

Ingredients

Selected Cut Of Steak
10ml Olive Oil
10g Salt
10g Black Pepper
100g Potato Chips
60ml Birch & Waite Classic Béarnaise Sauce

Method

1. Heat grill or griddle pan until smoking hot. Meanwhile, season steak with salt, pepper and olive oil. Cook steak to your preference, then remove from the heat and rest for 5 minutes.
2. Cook potato chips in fryer at 180 degrees for 4 minutes or until cooked.
3. Heat Birch & Waite Classic Béarnaise Sauce. Pour generously over meat to add delicious notes of white wine vinegar reduction, butter, egg yolks and tarragon. Serve extra Bearnaise Sauce on the side.





Seared Tuna Salad with Birch & Waite Japanese Style Dressing

Ingredients

220g Ahi Tuna Steak
1 tsp Coconut Oil
3 tbsp Sesame Seeds
Salt & Pepper to taste
150ml Birch & Waite Japanese Style Dressing

Salad

Small handful Mixed Baby Greens
30g White Cabbage, shredded
Peeled Edamame
Pink Radish, thinly sliced
Micro Herbs

Method

1. In a large zip lock bag, add Ahi tuna steak. Pour in 100mL of Birch & Waite Japanese Style Dressing. Marinate for 30 minutes (or up to a couple of hours depending on how strong you like the flavour). Reserve remaining 50mL of dressing to use in salad.
2. Prepare salad. Layer lettuce on platter or shallow bowl, top with edamame beans and place thinly sliced pink radish next to the salad. Arrange the shredded white cabbage around the plate.
3. In cast iron skillet over medium heat, heat pan and add coconut oil. Remove Ahi tuna steak from marinade (pat or shake off excess), roll in sesame seeds and cook for approximately 1-2 minutes per side. Cooking time will depend on thickness of Ahi steak and how rare you prefer it.
4. Thinly slice Ahi tuna steak and place onto cabbage. Drizzle with the remainder of the Birch & Waite Japanese Style Dressing and top with micro herbs.