

CRUSH

CHEESY PRETZEL ROLL SLIDERS

Wagyu slider patties with melted raclette cheese, pickles and chilli crisp mayo – yum!

Categories: 30-Minutes, Beef & Veal, Burgers, Mains

INGREDIENTS

Rolls & Mayo

6 pretzel slider rolls
butter
½ C (125 ml) mayonnaise
1 Tbsp (15 ml) chilli crisp

Wagyu Sliders

oil for frying
6 **Wagyu Slider Patties**
salt and pepper
200 g raclette cheese, grated

To Assemble

2 large pickles, sliced
1 red onion, thinly sliced
1 large tomato, thinly sliced
small bunch wild rocket



METHOD

Rolls, Mayo & Toppings

Slice and butter the rolls and set aside.

Mix the mayonnaise and chilli crisp together and set aside.

Wagyu Sliders

Set a large cast iron pan over high heat. Season the patties with salt and pepper. When the pan starts to smoke, add a splash of oil, then add the patties. Cook the patties for 2 minutes per side then top each patty with a handful of raclette cheese. Put a lid over the pan and remove it from the heat to allow the cheese to melt.

To Assemble

Give each roll a dollop of chilli crisp mayo, then place a few leaves of wild rocket on the base. Add a wagyu slider patty, then top with red onion, tomato and pickles. Top with a little extra chilli crisp mayo and the other half of the bun. Serve immediately.

Wagyu Beef sponsored by The Wagyu Experience
