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Wagyu Sliders with Saffron Aioli

Ingredients

Mini burger buns – 8 pcs
Cheddar cheese – 8 small slices
Tomato – 8 slices
Green lettuce – 8 pcs
Wagyu beef (ground) – 500g
Egg – 1-2 pcs
Mustard – 1 tbsp
Ketchup – 3 tbsp
Salt and pepper to season
For the Aioli: mayonnaise – 1 cup
saffron threads – 1/4 tsp
Warm water – 1 tbsp
Garlic – 2 small cloves
Lemon juice – 1 tbsp
Salt and pepper to season

Preparation

- 1 In a bowl, whisk together the egg, mustard and ketchup. Add in the ground beef and mix thoroughly. Season with salt and pepper and refrigerate. Mold into small patty, about 60g
- 2 For the Aioli: In a small bowl, combine the saffron and warm water. Let it rehydrate for 2-3 minutes
- 3 In a blender, combine the mayonnaise, garlic and saffron with water. Blitz until smooth. Add the lemon juice and season with salt and pepper
- 4 To make the Burger: Grill the patty medium to medium well
- 5 Top with cheese and melt
- 6 Toast the bread. Spread some aioli on the bottom bun
- 7 Layer with the lettuce, sliced tomato and patty
- 8 Cover with the top bun and secure with a bamboo skewer. Serve with cooked fries.

Cooks Note
