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by Andrew Paderes, Head Chef at The Gramercy Restaurant

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