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Soho Garden DXB Dish of the Week: Wagyu Beef Burger



Ingredients

Brioche Bun
Wagyu Beef
Salt Seasoning
Red Onion Jam
Truffle Mayo
Hand Cut Fries
Servings
1
Person

Preparation

- 1 Here's the recipe and secret behind Dubai's best burger...
- 2 Handmade brioche bun –it's a must-have staple for every delicious burger!
- 3 Coarse ground Wagyu beef seasoned to order with only salt and cooked pink in the middle, just how it should be.
- 4 Red onion jam cooked for 4 hours to enhance the flavour, which creates the perfect relish to accompany the meet.
- 5 Truffle mayo, because regular mayo just wouldn't do this burger justice.
- 6 Hot salted hand cut fries to finish this dish with finesse.

Cooks Note

Ever wondered what the secret was behind **Dubai's tastiest burger**? It's simple, quality ingredients, unbeatable flavours and a little bit of flair, as **Soho Garden's signature Wagyu Beef Burger** ticks all three. If you've not tried it yet then you're definitely missing out, as the Wagyu Beef Burger is a must-pick from Soho Garden DXB's new and exciting menu. Topped with red onion jam, truffle mayo and hand cut fries on the side; you'll savour every bite of this juicy burger. As you can discover the secret behind the Wagyu Beef Burger yourself at [Soho Garden DXB](#) [6]!