



Father's day

Decadent burger

Preparation time	Cook time	Serves	Chill time
2 hours	1 hour	5 to 6 people	24 hours

Aberdeen angus beef and marrow burger

Ingredients

- 500g chuck steak, ground
- 300g brisket
- 100g bone marrow
- 1 finely diced small onion
- 1 tbsp Worcestershire sauce
- salt and pepper
- 20g Essential Cuisine Beef glaze
- 10g Sosa gelbinder

To serve

- 8 slices of mozzarella
- 6 brioche burger buns
- 1 tbsp olive oil
- 6 gherkins
- 2 sliced beef tomatoes
- French's mustard and ketchup

Method

- Mix all the ingredients together in a large bowl, make sure all elements are mixed in well (you can taste the seasoning at this stage by frying off a small amount of the mix)
- Weigh out your patties to make sure a consistent size
- Use a burger press to form your burgers and set in the fridge ideally for 24 hours before cooking
- Add the olive oil to the pan and heat the pan to a high heat
- Add the patties and turn to ensure a good colour on both sides
- Remove from the pan and rest with the mozzarella
- Toast the brioche buns and dress according to your required fillings
- Add the patties and serve

Beak brewery's Imperial stout battered onion rings

Ingredients

- 1 large onion, cut into 1cm slices, rings separated
- vegetable oil, for deep frying
- 150g self raising flour
- 120ml Beak Brewery Beacons Imperial Stout
- 60ml sparkling water

Method

- Slice the onion into rings about 1cm wide.
- Heat the oil to 180°C in a heavy-based pan
- Meanwhile put the flour, stout and sparkling water in a bowl and season generously. Whisk together to form a batter.
- Coat a small batch of onion rings in batter. Carefully lower into the hot oil and deep-fry until crisp and golden, about 2-3 minutes. Remove with a slotted spoon and place on a piece of kitchen towel to drain. Repeat with the remaining onion and batter.



Persian chicken wings

Ingredients

- 3kg whole chicken wings ■ 150g of Essential Cuisine Street Food Chef Persian seasoning ■ 100ml vegetable oil
- 400g onion, sliced ■ 4 limes, cut into wedges to serve
- Pickled Chillies ■ 200ml rice wine vinegar ■ 300g caster sugar ■ 500g fresh red chillies, sliced
- Coriander yoghurt ■ 30g fresh coriander ■ 200ml yoghurt ■ 100g sour cream ■ salt and pepper to taste

Method

- In a large bowl add the wings in Essential Cuisine Street Food Chef Persian seasoning and oil, mixing well. Leave to marinate overnight. ■ Preheat an oven to 180°C ■ In a saucepan add the vinegar and sugar. Bring to the boil and reduce by a third. Add a splash of water if too sweet. Pour over the chillies and leave overnight.
- Put the coriander leaves, yoghurt and sour cream in a blender and blitz until smooth. Season to taste.
- Place the sliced onion on a baking tray. Pour over the chicken wings and mix through the onions. For 30 minutes, making sure to turn the wings every 10 minutes. ■ Pile up the wings on a suitable serving dish, pour over the onions and any juices from the pan. Serve with pickled chillies and coriander yoghurt.

BBQ mac and cheese

Ingredients

- 200g Essential Cuisine Cheese stock powder ■ 30g Essential Cuisine Street Food Chef BBQ seasoning
- 1ltr water ■ 1kg dried macaroni ■ 1 buffalo mozzarella ball ■ 1 tbsp English mustard ■ 150g grated cheese

Method

- Mix the Essential Cuisine Cheese stock powder and BBQ seasoning with the water and bring to the boil and simmer for about 3 minutes, whisking constantly ■ Chop the mozzarella and mix into the cheese sauce along with the mustard to taste ■ Boil the pasta until soft but firm "al dente" ■ Mix the pasta with the sauce pour into a 12x8 inch oven-proof dish. Sprinkle with the cheese and breadcrumbs if using. ■ Bake at 180°C until the cheese has melted and is starting to turn brown

Assembly

- Prepare and cook all elements including charred corn, homestyle chips, peppercorn mayonnaise and homemade coleslaw, serve with a cold glass of your chosen beer.

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