



Cheesy Beef Burger

with chimichurri
mayo

Ingredients

- GARLIC CLOVE
- RED ONION
- RED WINE VINEGAR
- BRIOCHE ROLLS
- CHEDDAR CHEESE
- MAYONNAISE
- LITTLE GEM LETTUCE
- BEEF MINCE
- CHILLI
- BREADCRUMBS
- PARSLEY
- MINT
- POTATOES

Prep

PREP TIME: 35 MINS

SPECIAL EQUIPMENT
NEEDED: PESTLE &
MORTAR

Directions

STEP 1) PREHEAT THE OVEN TO 220'C /GAS 7
PEEL THE **RED ONIONS** AND SLICE 1 INTO RINGS
BEFORE ADDING TO A SHALLOW BOWL WITH **RED
WINE VINEGAR** AND SET ASIDE

STEP 2) CUT THE **POTATOES** (SKIN ON) INTO CHIPS,
ADD TO A BAKING TRAY, DRIZZLE WITH **VEGETABLE
OIL** AND A PINCH OF **SALT** AND **PEPPER** AND PLACE IN
THE OVEN FOR 30 MINS OR UNTIL CRISP.

STEP 3) GRATE THE REMAINING **RED ONION** AND ADD
TO **BREADCRUMBS** AND **BEEF MINCE** IN A LARGE
BOWL WITH A GENEROUS PINCH OF **SALT** AND
PEPPER. MIX THOROUGHLY UNTIL FULLY COMBINED
AND SHAPE INTO BURGER PATTIES. ADD THE PATTIES
TO A BAKING TRAY AND PLACE IN OVEN FOR 15-20
MINS

STEP 4) FINELY CHOP **PARSLEY** AND **MINT**. PEEL AND
FINELY CHOP THE **GARLIC** AND **RED CHILLI**

STEP 5) ADD THE **CHOPPED PARSLEY & MINT** TO A
PESTLE AND MORTAR WITH A PINCH OF **SALT** AND A
SMALL SPLASH OF WATER, GRIND THE **HERBS** INTO A
PASTE AND THEN ADD **MAYONNAISE, CHOPPED
GARLIC & CHILLI** AND ADD 2-3 TBS OF **RED WINE
VINEGAR** FROM YOUR PICKLED ONIONS - THIS IS
YOUR **CHIMICHURRI MAYO**

STEP 6) HEAD A LARGE PAN OVER MEDIUM-HIGH
HEAT, ONCE HOT ADD THE BRIOCHE, CUT SIDE DOWN
FOR 2-3 MINUTES. IN THE MEANTIME GRATE YOU
CHEESE AND SET IT ASIDE.

STEP 7) ONCE YOUR PATTIES ARE DONE, REMOVE
THEM FROM THE OVEN AND TOP WITH **GRATED
CHEESE**, RETURN TO THE OVER FOR 3-4 MINS OR
UNTIL YOUR CHEESE HAS MELTED. MEANWHILE
SEPARATE YOUR **LITTLE GEM LETTUCE**

STEP 8) TOP THE BASE OF THE **TOASTED BRIOCHE**
WITH SOME **LITTLE GEM LEAVES**, THE **CHEESY
PATTY**, SOME **PICKLED ONION** AND A DOLLOP OF
CHIMICHURRI MAYO, SERVE WITH **CHIPS** AND ANY
REMAINING **CHIMICHURRI MAYO**