



MEGA CHEESE BURGERS

Prep Time: 30 minutes

Cooking Time: 5 minutes

Difficulty Rating: ●○○○○

Ingredients:

2.6 lbs Ground Beef (70% meat 30% fat)
6 x Fresh Hamburger Rolls
1 x Pineapple
2 x Onions
2 x Fresh Tomatoes
6 x Slices Mature Cheddar Cheese
1 x bunch fresh rocket
50ml Olive oil
Mayonnaise to taste
Coarse Salt and Black Pepper to taste

Together, made better, with you:

Method

BEEF PATTIES

1. Ask your butcher for a course chuck and brisket grind with 30% fat.
2. Shape your minced beef into 6 x 7 oz balls.
3. Flatten into 2 cm thick patties.
4. Cover and place in the fridge for 20 minutes.
5. Season with salt and pepper only after removing them from the fridge.

SEASONING

1. Cut and butter your rolls on both sides.
2. Peel the pineapple and slice into 1cm wheels.
3. Peel your Onions and slice into 1cm wheels.
4. Rinse your rocket and toss in a bowl with olive oil and a pinch of salt.
5. Thinly slice your tomatoes – 3 slices per hamburger.
6. Preheat the grill to searing hot.
7. Place your buttered rolls on the warming rack to toast.

TO COOK THE PATTIES

1. Arrange the patties, pineapple, and onions around the grill, and close the lid.
2. Turn them only once, cooking 2 - 5 minutes per side, depending on how well done you prefer your meat.
3. As soon as you turn the patties place a slice of thick cheese on top, allowing it to melt while on the grill.
4. Turn your pineapple and onion once, ensuring it caramelizes on the outside.

BURGER ASSEMBLY

1. To your toasted rolls, add a spoonful of good quality mayonnaise.
2. Layer rocket, then tomato, then the onions.
3. Place your cheesy patty on top of the onion and top with the caramelized pineapple wheel.
4. Close the roll.
5. Serve Immediately and enjoy.

megamaster

TOGETHER, MADE BETTER