

WHOPPER BRAAI BURGER

Suitable for hungry tummies that craves the best burgers in town. Perfect for friends and family get-togethers.

Bring the burger king whopper home. What a better way to feed your face before or after watching a rugby game. This version is the most flavourful burger you have ever tastes. One of those recipes that you will write down for your recipe book. Enjoy!



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Total Time: 45 minutes
Prep Time: 30 Minutes
Cook Time: 15 Minutes
Servings: 4 - 8 People

INGREDIENTS

500g beef (mince) from the front quarter with a little bit of fat, for example chuck

500g beef (mince) from the hind quarter with less fat, for example topside, rump or sirloin

4 burger rolls

Hellmans mayonnaise

Heinz 'ketchup' tomato sauce

2 tomatoes, sliced

Fresh lettuce

Cheese slices or grated cheese

Gherkins, sliced

Onion, sliced

INSTRUCTIONS:

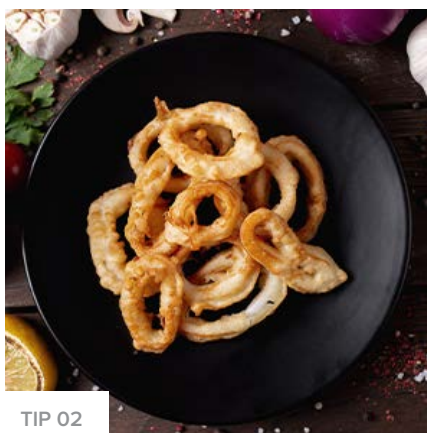
1. First prize is to have your own **mincer** at home for this will work best. Alternatively, you can also use a **meat cleaver** and just **chop** the meat until it resembles mincemeat. Option three is to ask your butcher for 1kg of fresh mince that is a **blend of front quarter** and **hind quarter meat**. At home **cut** the meat in blocks, **mix** the 2 types of meat and then put that through the mincer.
2. Use a **patty press** or your hands to **form eight patties** with the 1kg of meat. For this recipe I use 1kg of mince to make eight patties. **Do not overwork** and press the patties too much, we need **texture** as it adds **flavour** due to the air pockets in between the meat catching and preserving juices as the meat will cook on the fire.
3. **Braai** the meat over hot coals. Interestingly and **importantly**, for this recipe you **do not** need to **add** any **salt**. A burger king whopper does not have any additional salt added to the meat before or during the cooking process, hence I don't add it here either. Just before you take the meat off the fire, **add** the **cheese** on top of the warm patty so it can **melt** a little bit. Also **toast your buns** on both sides so that they are **golden brown**.
4. **Build your burger** the burger king way: **Start** with the **bottom toasted buns**. Then the **patty** with the **cheese**. **Repeat** with another patty and cheese (a whopper only has one patty, but this is my interpretation, so I use two. At the real burger king I always take my whopper with cheese so that's why I do it like this here as well). **Next** place **two slices of tomato** on top of the patty. Now **add** the sliced gherkins, onion, and drizzle tomato sauce on top of that. This is the exact order of proceedings in a burger king kitchen and following this order will get you the closest to the authentic burger king taste. **Next** you **spread mayonnaise** on the inside toasted side of the top bun, **place lettuce** on top of the mayo and close the burger. Art!

MEGAMASTER RECIPE TIPS



TIP 01

What can I put on a burger besides a bun, especially if you are **wheat intolerant**? Fresh lettuce, eggplant, sweet potatoes, or cauliflower.



TIP 02

Add **something different** other than fries. Sweet potato fries, onion rings or baked beans.



TIP 03

For our vegetarians, switch your beef patty for a **vegetarian alternative**. The dense texture of black beans makes them an excellent **meat substitute**.