

Burgers with the lot

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Burgers with the lot

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Feeding for burgers? This flavoursome recipe will be a hit around the whole dinner table.

Ingredients (Serves 4)

Mayonnaise

- 1 egg yolk
- 1 tsp Dijon mustard
- 1 small garlic clove, chopped
- ½ tbsp apple cider/red wine vinegar
- ¼ cup + 2 tbsp olive oil
- Salt and pepper, to taste

Patties

- 4 stalks fresh parsley, leaves only, chopped
- 4 stalks fresh mint, leaves only, chopped
- 250 g premium beef mince
- 250 g premium lamb mince
- Salt and pepper

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- 1 egg, whisked
- 1 tbsp olive oil
- 4 slices cheddar cheese

Burgers

- 4 quality sourdough buns
- 1 avocado, sliced
- 1 cup mixed leaves
- 1 fresh tomato, sliced
- 8 thin slices red onion
- Salt and pepper, to taste
- 60 g cheddar cheese, grated

Method

To make the mayonnaise, place yolk, mustard, garlic and vinegar in a small food processor and process until smooth.

With the motor running, slowly add the oil until mayonnaise thickens.

Season with salt and pepper to taste.

Reserve half, cover and refrigerate until ready to serve. (Store remaining half in an airtight container in the fridge for up to 2 days.)

For the patties, combine all ingredients except cheddar cheese and oil in a large mixing bowl and season well.

Mix, ensuring all ingredients are well combined, and divide into 4 evenly sized balls and flatten into patties.

Place large pan on medium-high heat and add oil.

Once hot, add patties and cook to your liking.

Divide cheese atop the patties to melt.

Cut bread rolls open and spread with avocado, top with leaves, tomato, onion and season to taste, top with a cheesy patty and serve immediately.

Words, recipes and recipe photography: [Nadia Felsch](#)

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