



Aussie Beef Burger



DIFFICULTY: EASY



PREPARATION TIME: 10
MINS



COOKING TIME: 33 MINUTES



SERVES: 4

Ingredients

Caramelised Onion

- 2 red onions
- 4 tbsp olive oil
- 2 tbsp balsamic vinegar

Fillings

- 2 tomatoes, sliced
- 4 small cooked beetroots, sliced
- 4 eggs
- 2 tbsp aioli
- 2 tbsp tomato relish
- 1 head oak leaf lettuce
- 8 slices sharp cheddar cheese
- 4 brioche burger buns

Beef Patties

- 600g beef mince
- Sea salt

Method

1: Peel and slice the red onions, heat a medium saucepan on medium-high, Induction level 7 with 1 tbsp of olive oil and caramelise the onion by constantly stirring with a wooden spoon. Once caramelised add in the balsamic vinegar and reduce for 2 minutes on low, Induction level 4.

2: Preheat the oven on Full surface grill at 275°C. Shape the beef mince into four burger patties, slightly larger than the burger buns. Season the patties evenly with salt and pepper and coat with 2 tbsp of olive oil. Place the prepared beef patties on an oven wire rack with a universal tray underneath to catch any drippings. Cook on shelf level 4 for 7 minutes, then turn the patties over and continue to cook for a further 6 minutes. Remove from the oven add 2 slices of cheese on top of each patty, set aside to rest.

3: In a large frying pan on medium heat, induction level 6 and cook the four eggs sunny side up or until the egg whites are just cooked.

4: Slice the burger buns in half and place on an oven tray and cook on Full surface grill 275°C on shelf 3, until golden brown. Spread the aioli and tomato relish on the inside of the burger buns then stack the burgers with the lettuce, tomato, beetroot, beef patty, onion and egg. Serve with a side of French fries.

Cracked pepper

Notes
