

Recipe: Deluxe Burger

Welcome to the burger heaven!

Check out our recipe for the Deluxe Burger, which includes two different cuts of meat.

Time 🕒

Preparation: 30 mins

Baking: 20 mins

Grill time: 15 mins



Ingredients

Servings: 4

Dough:

- 400 g flour
- 1 teaspoon sea salt
- 1 tablespoon sugar
- ½ cube yeast (approx. 20 g), crumbled
- 1 tablespoon thyme
- 1 tablespoon rosemary
- 2.5 dl of lukewarm water
- 3 tablespoons olive oil

Sauce:

- 1 clove of garlic
- 500 g cherry tomatoes
- 1 teaspoon bourbon-vanilla
- 4 tablespoons cane sugar
- 3 tablespoons light soy sauce
- 1 splash of red wine
- 2 tablespoons olive oil

Meat:

- 400 g minced meat (pork)
- 800 g minced meat (beef)
- 1 teaspoon sea salt
- 1 large red onion
- 4 thin slices of cheese
- 4 lettuce leaves
- 1 tablespoon olive oil

Feel free to add bacon, gherkins or other spices in order to make your own home-style burger.

Directions

Dough:

1. Mix flour, salt, sugar and yeast in a bowl. Add thyme, water and process to a smooth dough. Allow the dough to rise until it has more or less doubled in size (approx. 1 hour).
2. Divide the dough into 4 pieces and roll each piece into a ball.
3. Pat each burger buns with oil and season them with rosemary.
4. Bake the burger buns at 180 degrees (°C) for about 30 minutes (in the lower half of the preheated oven).

Sauce:

1. Cut the garlic in slices and halve the tomatoes. Put the ingredients in a pan and season with bourbon-vanilla and cane sugar.
2. Add soy sauce, red wine and olive oil.
3. Cook the burger sauce until the tomatoes are crushed.



Meat:

1. For the best burger, go to your butcher's and ask them to mince 400g of pork and 800g of beef.
2. Divide the meat into 8 pieces and roll each piece into a ball, then press into flat patties.
3. Pat the burgers with oil and season them with salt and pepper.
4. Next, finely slice the red onion and chop the lettuce.
5. Place the burgers on grill and grill it over medium heat. After 5 minutes, flip the burgers and add a slice of cheese on top of each burger.
6. Build a burger: Add burger sauce to the bun base, then top with a cheesy burger, lettuce and onions. Rub the bun top with ketchup or tabasco sauce, then gently press together.
7. Serve the burger with sweet potatoes French fries.

