

Beef & Pork Burgers

Cook: 50 minutes



Step 1.

Place all ingredients in a large bowl & mix well

Step 2.

Divide into 6-8 patties dependent on required size Chill the burger patties in the fridge for minim 30 minutes if possible

Step 3.

Cut the sweet potatoes into wedges, season, oil & bake in pre-heated Wolf oven on 190 degrees for about 30 minutes

Step 4.

Turn on Wolf Range Chargrill 10 minutes before use to heat up

Step 5.

Place Burgers on chargrill and cook for 10-15 minutes or until cooked through

Step 6.

Add rashers of bacon to the griddle or teppanyaki and cook for a few minutes each side

Step 7.

Place brioche buns on chargrill to warm for 20 seconds

Step 8.

Build the burger adding burger to bun, slice of mozzarella, sliced beef tomato and rashers of bacon (you can add slices of cheese or any other garnish of choice)

Step 9.

Serve burgers whole with wedges and salad garnish on a board for all to enjoy.

Ingredients

Serves 6 - 8

400g ground beef

400g ground Pork

1 large egg

113 grams breadcrumbs

1 tsp salt

$\frac{3}{4}$ tsp freshly ground black pepper

$\frac{1}{4}$ tsp freshly ground nutmeg

$\frac{1}{4}$ tsp garlic powder

2 tbsp oil or butter

Sweet Potatoes for wedges

Brioche buns (or large burger baps)

Sliced mozzarella, sliced beef
tomatoes for garnish

8-10 rasher bacon cooked separately
to add to burgers