



Gourmet Burger

25 MINS | SERVES: 6

INGREDIENTS

- 500g Peppercorn Extra Lean Beef Burgers
- 1 tablespoon olive oil
- 6 bacon rashers (British-style if available)
- 6 Sourdough rolls
- 60g butter
- 120g whole-egg mayonnaise
- 6 butter lettuce leaves
- 6 slices tomato
- 6 slices tasty cheese
- 6 slices onion
- 12 slices gherkin
- Relish or other condiment to serve

PREPARATION

1. Heat the oil in large frying pan over medium heat. Cook burger patties for 2 mins each side or until cooked through. Transfer to a plate. Add bacon to the pan and cook for 2 mins each side or until crisp. Transfer to a plate lined with paper towel to drain.
2. Spread cut sides of the rolls with butter. Cook the buns in batches, buttered side down, in the pan for 1 min or until toasted.
3. Top bread roll bases with mayonnaise, lettuce, tomato, bacon, burger patty, cheese, onion, gherkin, relish and bread roll tops.