




 4 SERVINGS

 20 MINUTES

## The Juiciest Burger Of All

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### INGREDIENTS:

500g good quality steak mince  
½ tablespoon butter  
1 tablespoon olive oil  
½ small onion, very finely chopped  
1 garlic clove, grated  
1 teaspoon thyme leaves, chopped  
1 teaspoon Dijon mustard  
1 teaspoon Worcestershire sauce  
1 tablespoon full fat mayonnaise  
1 egg yolk  
30g fresh breadcrumbs  
Sea salt and freshly ground black pepper

### To Serve:

2 brioche burger buns  
4 slices of Emmental or gruyere  
2 ripe tomatoes, sliced thickly  
handful of sliced gherkins  
1 small lettuce  
4 heaped tablespoons mayonnaise  
3 teaspoons Dijon mustard

### METHOD:

Melt the butter in a medium frying pan and add the onions, garlic and thyme. Saute gently for around 5 minutes until the onions are golden and soft. Transfer to a plate.

In a large bowl combine the mince, Dijon mustard, Worcestershire sauce, egg yolk, mayonnaise, breadcrumbs and onion mix. Season liberally with salt and pepper and mix everything together with clean hands. Divide into 4 equal sized portions and shape into balls, then flatten to make patties the same size as your brioche rolls (they will shrink a bit when cooked).

Heat the olive oil in a large non-stick frying pan over a high heat. Cook the burgers for 4-6 minutes per side, depending on how you like them to be cooked.



**Clodagh  
McKenna**