INGREDIENTS

- 2 bread buns
- 500g of minced beef
- 6 savoury biscuits or salted breadcrumbs
- 1 egg
- 1 tbsp. mustard
- Chopped parsley
- 1 tbsp. caramelised onion
- 1 beef tomato
- 1 red onion
- ½ sweet red pepper
- 100ml chopped tomato
- 1 clove
- ½ cinnamon stick
- 25g brown sugar
- 30ml Sherry vinegar

METHOD

- Roast the red pepper on the top Mibrasa grill. (Whenever possible, roast vegetables using the oven’s heat at the end of service.)

- To prepare the burger, finely chop parsley and crush savoury biscuits in a mortar.

- Mix with the minced meat together with mustard, beaten egg and then season. Shape the mince into 2 balls and then flatten well to form 2cm thick patties. Leave the burgers to rest in the fridge for at least 30 minutes to allow the flavours to settle in.

- Slice the red onion into julienne and add to a bowl with a drizzle of extra virgin olive oil. Cook the chopped tomatoes in a Mibrasa casserole dish with a drizzle of oil, a clove and cinnamon stick. Remove the dish from the oven and add sugar and vinegar, and then stir until the vinegar evaporates. Transfer to a blender glass, adding the grilled pepper and blend altogether.

- Place the burgers directly on the lower grill and cook for approximately 2 minutes on each side. Cut the beef tomato into slices about 3-4 mm thick and cut the bread buns in half.

- Serve the burger with red onion, green leaves, a nice slice of beef tomato and homemade ketchup on the side. Add any extras e.g. cheese, tomato or bacon.