

Miele

Beef and pork burger with pumpkin seed slaw

By Miele

30 minutes

Preparation Time

8-12 minutes

Cooking Time

10-12 servings

Serves



INGREDIENTS

Burger

- 500g premium beef mince
- 500g pork mince
- 2 heads of fennel, stalks removed and diced
- 1 onion, diced
- 2 cloves garlic, crushed
- 2 tsp fennel seeds
- 3 red chillies, seeds removed, diced
- 3 green chillies, seeds removed and diced
- 300g fresh sourdough breadcrumbs
- 2 eggs
- 2 tbs Worcestershire sauce
- 2 tsp salt flakes
- ½ tsp ground white pepper

Grilled pineapple

- 1 fresh pineapple, peeled

Pumpkin seed slaw

- 1 beetroot, grated
- 100g carrot, grated
- 200g cabbage, thinly sliced
- 90g pepita seeds, lightly toasted
- 120g mayonnaise
- 2 tbs white wine vinegar
- 1 tbs chives, finely sliced
- Black pepper, to taste
- Salt flakes, to taste

METHOD

Burgers

1. Place beef and pork mince into a large bowl and set aside.
2. Sauté fennel, onion, garlic, fennel seeds and chilli on medium heat, Induction setting 6 until cooked through and translucent. Cool.
3. Mix all ingredients together with the meat until well combined.
4. Shape burgers according to your size preference: 50g for slider size and 110g for large burgers. Patties should be approximately 1½ cm thick.
5. Pre-heat Oven on Fan Grill at 200°C. Place burgers evenly onto a Baking tray, leaving room for the grilled pineapple.

Grilled pineapple

1. Peel and slice pineapple into 1cm thick rounds.
2. Add to the tray with the burgers on shelf position 5.
3. Grill for 8-12 minutes depending on the size of burger.

Pumpkin seed slaw

1. Mix all ingredients together and season to taste.

To serve

1. Split rolls in half, spread with favourite condiment, top with slaw, burger, pineapple and watercress.

Alternative appliance method

Induction

- Cook the burgers and grilled pineapple using a tepan yaki plate. Heat the plate on medium-high heat, induction setting 7, cook the burgers and pineapple for 5 minutes per side or until cooked to your liking.

Hints and tips

- Miele's Brioche or No Knead Ciabatta recipe – 60g for slider and 90g for large rolls.
- Meat Loaf: place burger mixture into a loaf pan on Moisture Plus at 180°C, for approximately 1 hour. Releasing 2 bursts of steam, 1 burst immediately and 1 burst after 20 minutes.