



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

500 g premium beef mince
500 g 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
300 g fresh sourdough breadcrumbs
2 eggs
2 tbsp Worcestershire sauce
2 tsp salt flakes
½ tsp ground white pepper

Grilled pineapple

1 fresh pineapple, peeled and cored

Pumpkin seed slaw

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

To serve

Bread rolls – brioche, ciabatta of choice
Condiments of choice
Watercress, picked and washed

METHOD

Burgers

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

Grilled pineapple

1. Slice the pineapple into 1cm thick rounds.
2. Add to the tray with the burgers and place into the oven on shelf position 5.
3. Grill for 8-12 minutes depending on the size of burger, until cooked through.

Pumpkin seed slaw

1. Mix all ingredients together and season to taste.

To serve

1. Split rolls in half, spread with favourite condiments, 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 – 60 g for slider and 90 g 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.