

BURGER AND CHIPS



Ingredients (serves 4 people):

For the cheeseburger

- 500 g beef steak mince
- 2 tbsp vegetable oil
- 25 g beer mustard
- 100 g mayonnaise
- 8 gherkins, sliced
- 4 beef tomatoes, sliced
- ½ round lettuce, leaves separated
- 1 red onion, sliced
- 200 g Monterey Jack cheese, grated or in slices
- 4 brioche rolls

For the fries

500 g chipping potatoes

Vegetable oil, for deep-fat frying

Preparation:

1. For the cheeseburger, put the mince in a large bowl and season with salt and pepper.
2. Use your hands to shape the mince into four burger-shaped patties.
3. Wrap the patties in cling film and place in the fridge for an hour.
4. Heat a large frying pan and add the oil.
5. Once hot, add the burgers and cook each side for 2-3 minutes.
6. When cooked, set aside to rest.
7. In a small bowl, mix the mustard with the mayonnaise.
8. For the fries, preheat a deep-fat fryer to 180° C.
9. Fry the chips for 3-4 minutes, then drain on kitchen paper and season with salt.
10. To assemble the burger, place each patty in a brioche roll topped with the gherkins, sliced tomato, lettuce, a few onion slices, cheese and beer mustard mayonnaise.
11. Place the burgers on serving plates and secure with a wooden skewer.
12. Place the fries alongside and serve with beer.