

# LAHPET BURGER



Makes 6

Prep time: 30 mins

Cook time: 5 mins

## INGREDIENTS

- 500g beef mince (20% fat content)
- 50g breadcrumbs
- 1 medium onion
- 4 Tbsp Chopped Lahpet
- 1 egg yolk
- 1 tbsp olive oil
- Original Lahpet leaves

Oil for frying



## METHOD

- Step 1:** Chop the onion finely with either a knife or a grater.
- Step 2:** Put the beef mince, breadcrumbs, finely chopped onion, Chopped Lahpet, egg yolk and olive oil in a large bowl and mix together well, making sure the lahpet is evenly spread throughout the mixture.
- Step 3:** Split the mixture into 6 even portions. Gently knead and roll into a ball, taking care not to apply too much pressure. Gently flatten into a traditional burger shape.
- Step 4:** Place the burgers in the fridge and leave for at least 20 minutes.
- Step 5:** Heat some oil in a griddle or frying pan on a high heat. Once up to temperature, cook the burgers for 2½ minutes on each side. For best results, try to only flip the burgers once.
- Step 5:** While cooking the burgers, add some Original Lahpet leaves into the pan. They will crisp up nicely and make a great topping to your burger.