



Piquante & Mozzarella Burger With Beer Chips

NIBBLEDISH CONTRIBUTOR

Ingredients

For the burgers;

- Piquante Peppers (from a jar)
- Mozzarella
- 500g Beef steak mince
- Salt
- Pepper
- Worcestershire Sauce
- 1 Egg

For the chips;

- King Edward potatoes
- Strong(ish) ale (Adnams for the UK contingent?). Do not even contemplate using lager!
- Salt
- Olive Oil

Instructions

If you dont like this recipe, you are ill in the head. Get yourself checked out! (Allergy suffers excused).

Serves 2, makes approx 3 burgers (you will have to fight over the spare).

To start - prepare the potatoes/chips;

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1. DO NOT peel your potatoes. Chips with skins are much nicer!
 2. Cut your potatoes into rough chip like shapes/sizes.
 3. Use approx 1 cup of ale to steam the cut potatoes.
 4. When they are soft enough to put a knife into with little effort, take them off the heat and let them dry out.

Meanwhile, prep the burgers;

1. Finely chop a decent handful of the piquante peppers.
2. Thinly slice or tear the mozzarella (thin is good here).
3. Put the mince into a mixing bowl and mash it up with your hands. The more paste like the better.
4. Season with salt and plenty of pepper.
5. Add a generous glug of Worcestershire Sauce.
6. Crack the egg into the mixture.
7. Add the chopped piquante peppers.
8. Mix extremely well with your hands.
9. Once mixed, take a handful of the mixture and roll into a ball.
10. Using the fleshy bit of your thumb, push the mixture into a thinish burger shape.
11. Press some mozzarella onto the top of the burger.
12. Get another handful of mixture, flatten on top of the other half with the mozzarella.
13. Gently roll this up into a ball to make sure it is completely sealed, then flatten out again to make your burger.
14. Repeat until all mixture is used.
15. Wrap individually in clingfilm and put in the fridge.

By now your potatoes should have dried out nicely;

1. Put the potatoes in a bowl and cover with ale. As the potatoes are dry, they should absorb a little ale.
2. Let rest for approx 10 mins.

Time to start cooking;

1. Heat your oven to approx 220c. Place a baking tray in the oven with a little olive oil in the bottom.
2. When the oven is up to temperature, drain the ale off the chips - put them on the baking tray. They should sizzle in the oil. This means everything is at the right

temp.

3. The chips will take approx 15/20 mins to go slightly crispy and golden brown.

With just over 10 mins left;

1. Heat a frying pan or griddle pan to a medium heat.
2. Place burgers onto the pan and cook.
3. When the chips are ready, pop some buns in the oven to warm.
4. Take burgers off the heat and let rest - use a piece of kitchen towel to absorb excess fat.
5. Take the chips out the oven and again, use a piece of kitchen towel to absorb excess fat.
6. Lightly salt your chips.
7. Take the buns out the oven.
8. Serve.

I used a little rocket salad to garnish the burger.

Enjoy.
