



DRY AGED ANGUS BEEF BURGER, GLENSTAL CHEDDAR, SMOKED PANCETTA & BLACK GARLIC MAYO

This premium burger packs a flavour punch!



PREP TIME
10 MIN



COOK TIME
15 MIN



SERVINGS
4

Ingredients



- 800g aged Angus beef mince (18% to 20% fat content) formed into 4 patties
- 4 slices of mature Glenstal Red Cheddar
- 8 slices of smoked pancetta
- 4 brioche buns
- 40g iceberg lettuce, shredded
- 8 slices of heirloom tomatoes
- 100g [Blenders Real Mayonnaise](#)
- 10 black garlic cloves
- 30g [Blenders English Mustard](#)
- Salt and pepper

Method



1. Mash the black garlic with the flat of a large knife to make a paste. Mix it with the [Blenders English mustard](#) and [mayonnaise](#).
2. Season the burgers. On a very hot flat grill, cook the burgers for 4 mins each side, topping with cheese for the last 2 mins.
3. Cook the pancetta alongside the burgers.
4. Toast the buns, spread with the black garlic mayo on the top and bottom. Build the burger by adding the lettuce, pancetta, burger patty and top with sliced heirloom tomatoes.

Allergens

Contains Gluten, Eggs, Milk, Mustard


