

Beef and Bacon Burger in Truffle Sauce

with cheesy fries and tomato side salad

Street Food 30 – 35 mins

17



Beef Mince



Bacon



Breadcrumbs



Potatoes



Grated Italian Style Hard Cheese



Creme Fraiche



Brioche Buns



Tomato



Truffle Oil



Salad Leaves



Beef Stock

Pantry Items: Salt, Pepper, Oil, Water



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Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Baking sheet with baking paper, pan with lid

Ingredients

	2P	4P
Beef Mince	240 g	480 g
Bacon	130 g	260 g
Breadcrumbs	1 pack	1 pack
Potatoes	600 g	1200 g
Grated Italian Style Hard Cheese	1 unit	2 units
Creme Fraiche	110 g	220 g
Brioche Buns	2 units	4 units
Tomato	2 units	4 units
Truffle Oil	1 pack	2 packs
Salad Leaves	40 g	80 g
Beef Stock	1 sachet	2 sachets

Nutrition

	Per serving	Per 100g
for uncooked ingredients	728.5 g	100 g
Energy (kJ/kcal)	4535.5 kJ/ 1084 kcal	622.6 kJ/ 148.8 kcal
Fat (g)	53.8 g	7.4 g
Sat. Fat (g)	24.3 g	3.3 g
Carbohydrate (g)	102 g	14 g
Sugars (g)	11.8 g	1.6 g
Protein (g)	51.7 g	7.1 g
Salt (g)	3.8 g	0.5 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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Cook the Chips

- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Chop the **potatoes** lengthways into 1cm slices, then into 1cm chips (peeling optional).
- Pop onto a lined baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer.
- When the oven is hot, cook on the top shelf until golden, 25-30 mins. Turn the tray halfway through.
- Once cooked, toss together with the **cheese**.

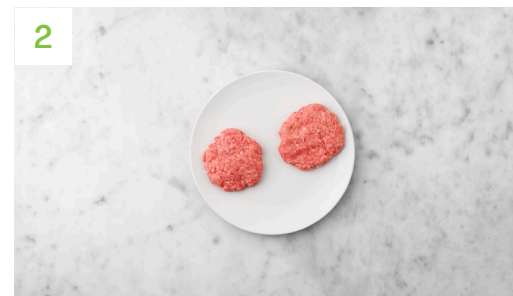
TIP: Use two baking trays if necessary.



Make the Sauce

- Return the empty pan to high heat, adding the **creme fraiche** and **stock powder**.
- Cook until thickened, stirring occasionally, 2-3 mins.
- Remove from the heat and stir through the **truffle oil**.
- Season to taste with **salt** and **pepper**.
- Cover to keep warm.

TIP: Loosen with a splash of water if the sauce becomes too thick.



Shape the Burgers

- Meanwhile, in a large bowl, combine the **breadcrumbs**, 2 tsp **water** and ¼ tsp **salt** (double both for 4p).
- Add the **beef mince**, season with **pepper** and mix everything together by hand.
- Roll into evenly-sized balls, then form into 1cm thick burgers, one per person. **IMPORTANT:** Wash hands and equipment after handling raw mince.



Warm the Buns

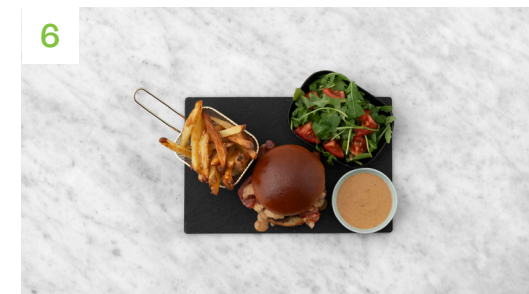
- Chop the **tomatoes** into 2cm chunks.
- Toss the **chopped tomato** together in a bowl with the **salad leaves**, a drizzle of **oil** and a pinch of **salt** and **pepper**.
- Pop the **buns** into the oven to warm through, 2-3 mins.

TIP: Keep an eye on them so they don't burn!



Sear the Burgers

- Place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, fry the burgers until browned on the outside and cooked through, 10-12 mins.
- Turn every 2-3 mins, adjusting heat as needed. **IMPORTANT:** Beef is cooked when no longer pink in the middle. Once cooked, transfer from pan. Cover to keep warm.
- Return the pan to medium-high heat with a drizzle of **oil**.
- Fry **bacon** until crispy and brown, 3-4 mins each side. Remove from the pan once cooked.



Finish and Serve

- To assemble the burgers, top each base **bun** with the **beef** burger, some **bacon strips** and a spoonful of truffle sauce.
- Close with the top **bun**.
- Serve the cheesy chips and salad alongside.

Enjoy!