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TOM KERRIDGE | PUBS & RESTAURANTS | 10 SERVINGS

TOM KERRIDGE'S BEEF BURGER WITH CARAMELISED ONIONS AND A BEEFY ONION MAYONNAISE

INGREDIENTS

FOR THE BURGER

100ml Vegetable oil
1kg Onions, peeled & finely diced
50g Knorr Professional Beef Bouillon Paste
5g Black pepper, cracked
1.5kg Short rib mince
40g Gherkin, finely chopped

FOR THE BEEFY ONION MAYONNAISE:

1400g Hellmann's Real Mayonnaise
5g Dill chopped

TO SERVE:

800g Braised Daube of Beef
(check out the recipe on the hub)
10 Potato burger buns
20 Smoked Applewood Cheese, slices
20 Onion rings
100g Butterleaf lettuce

METHOD

FOR THE BURGER:

- Heat the oil, then sweat the onions until translucent.
- Add in the KNORR Professional Beef Bouillon Paste and stir in and cook for a couple of minutes.
- Remove from the pan and allow to cool.
- Place the beef shortrib, gherkin, pepper and 2/3 the onion mix in a bowl and mix together.
- Make ten even sized balls and place in the fridge.

FOR THE BEEFY ONION MAYONNAISE:

- Place the remaining onions, in a bowl along with the Hellmann's Real Mayonnaise, dill and seasoning.
- Mix together and store in the fridge ahead of service.

TO SERVE:

- Press the burgers and cook on the grill, turn to give a good even cook.
- Heat the through the braised beef and break it up so you have a pulled meat texture.
- Top the burger with two slices of smoked applewood cheese whilst finishing the cooking process so the cheese starts to melt.
- Toast the potato buns.
- On the base add on some of the beef onion mayo, then top with lettuce, the burger and the pulled braised meat.
- Top with the lid of the burger bun and skewer, placing a couple of onion rings on top.
- Serve with triple cooked chips and colselaw.