



SMASHED PIG & BLANKET BRUNCH BURGER

SAUSAGE SMASH PATTY, BRIE, BACON, FRIED EGG, CRANBERRY KETCHUP, CRISPY ONIONS, IN A BRIOCHE BUN WITH BBQ GRAVY.

Serves: 6 **Prep Time:** 30 mins **Cook Time:** 20 mins



INGREDIENTS

BBQ Gravy

75g **Knorr Professional Gluten Free Gravy Granules**

200g **Hellmann's BBQ Sauce**

Assembly

12 rashers of streaky bacon (smoked)

200g cranberry sauce/jam

250g **Hellmann's Tomato Ketchup**

1.2kg sausage meat

500g Somerset brie (sliced)

6 eggs (fried)

200g iceberg lettuce (sliced)

6 brioche burger buns (toasted)

Chef's Tip: If you don't have plain sausage meat, just split sausages and smash them in the pan. Swap the brie for any cheeseboard leftovers. The smoky BBQ gravy is perfect for dunking, so keep plenty on the side!

METHOD

BBQ Gravy

1. Whisk the Knorr Professional Gravy Granules into 1L boiling water for 30 seconds.
2. Stir through Hellmann's BBQ Sauce until smooth.
3. Bring back to the boil, then remove from the heat and set aside for service.

Assembly

4. Lay the streaky bacon on a greaseproof tray and cook at 180°C for 15–20 minutes until crispy. Leave the bacon to cool on a rack.
5. Mix the cranberry sauce with Hellmann's Tomato Ketchup to make cranberry ketchup.
6. Roll sausage meat into 12 x 100g balls. Heat a frying pan with a little oil, add the balls, and smash flat to 1cm thick.
7. Cook for 3–5 minutes until golden underneath. Flip the patties, top with brie, cover and cook for another 2–4 minutes until melted. Rest the patties for 5–10 minutes.
8. Fry the eggs in the same pan until just crisp underneath.
9. To assemble: spread the cranberry ketchup onto the buns, add 2 patties, bacon, lettuce, and a fried egg. Finish with BBQ gravy and the top bun.
10. **Serve with extra gravy on the side for dipping.**



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