

Pink Queen Cheese burger

Informations

People : 4

Preparation : 20 min.

Cooking time : 10 min.



Ingredients

- 100 g Pink Queen Cheese
- 300 g minced meat (beef, chicken, pork, or a mix if you prefer)
- 8 mini burger buns
- Lettuce
- 2 tomatoes
- 1 onion
- Curry sauce
- Table salt, freshly ground pepper

Preparation steps

1. In a bowl, season the minced meat with salt and pepper. Mix well.
2. Divide the meat into eight equal portions and roll into balls to make burgers.

3. Cook the burgers to your liking in a frying pan over a medium heat. Place a slice of Pink Queen Cheese on each burger as they cook for the last few minutes, to melt slightly.
4. Meanwhile, toast the burger buns.
5. Once cooked, remove the burgers from the pan and allow them to rest for a few minutes.
6. Assemble the burgers by brushing curry sauce on the base of the bun. Then place a lettuce leaf, a slice of tomato and a slice of onion on the sauce.
7. Add the burger with the layer of cheese.
8. Place the top bun on top to finish off the burger and push a wooden pick through the centre to hold it in place.
9. Serve the burgers with crisps or sweet potato fries.

? **Tips and Ideas:** Why not make black burgers too, with deep black Charcoal cheese?

