BERTAZZONI : Greek burger, beef and feta meatball, Tsazaki sauce, tomato and lettuce bacon, shredded Kalamata olive

Recipe for 4

Description

Beef burger, smoked bacon with Greek flavours.

You will need a *Bertazzoni* convection oven and a cook top.

Ingredients

For the burger

- 600 Gr Ground beef
- 2 Clove(s) Garlic
- 75 Gr Feta cheese
- 6 Sprig(s) Parsley
- 1 Unit(s) French shallot

Tzatziki sauce

- 250 Ml Greek yogurt
- 1 Unit(s) Cucumber
- 1 Clove(s) Garlic
- 2 Tbsp Mint

Garnish

- 4 Leaf(ves) Boston lettuce
- 4 Slice(s) Bacon
- 2 Unit(s) Italian tomatoes
- 4 Unit(s) Burger bread
- 0.25 Cup(s) Pitted kalamata olives

Preparation

- Preparation time **40 mins**
- Preheat your **Oven** at **400 F°**

Preparation

Slice the tomatoes and remove the lettuce leaves.

Cisel the shallot and the mint, chop the garlic and the parsley, crumble the feta cheese.

Burger preparation

In a skillet, on a *Bertazzoni* induction cook top, cook the bacon until it's nice and crispy. Set aside on paper towel to remove excess fat.

In a large mixing bowl, combine the minced meat, shallot, garlic, parsley and eggs. Season with salt and pepper and mix together.

Make 8 little patties. Place the bacon and cheese in the center of 4 of the patties and then cover them with the other 4. Make sure to seal the burgers properly to avoid leakage.

In a non stick skillet, on a *Bertazzoni* induction cook top, add a thread of vegetable oil and then sear

the burgers on both sides. Place the seared burgers on a baking sheet and finish the cooking process in the *Bertazzoni* convection oven for about 8 minutes.

Warm the buns in the oven for a few minutes before serving on a *COYOTTE BBQ* grill.

<u>Tzatziki sauce</u>

Peel the cucumber and dice in littel cubes , season with salt.

Mix all the sauce ingredients together in a bowl.

<u>To serve</u>

Toast the buns, brush them with Tzatziki sauce, add a beef patty, a slice of tomatoes, onions, a lettuce leaf and some more sauce. Close the burger with the other bun and piçk with a long skewer

Bon appétit!