

Beef Burgers

Shopping List

- Thick-Cut Bacon (4 slices)
- Minced Beef (675g)
- Brie (340g, sliced)
- Brioche Burger Buns (4, split)
- Red Onion (1, thinly sliced)
- Extra-Virgin Olive Oil (3 tablespoons)
- Mayonnaise (¼ cup)
- Fresh Lemon Juice (1 tablespoon)
- Salt and Freshly Ground Pepper

Duration: 40 minutes

Servings: 4



Method:

Preheat the oven to 200°C.

On a rimmed baking sheet, toss the onions with 2 tablespoons of the olive oil and roast until softened, about 20 minutes.

Meanwhile, in a small bowl, whisk the mayonnaise with the lemon juice. Gradually whisk in the remaining cup of olive oil and season with salt and pepper.

In a large skillet, cook the bacon over moderately high heat until crisp. Drain on paper towels and break each strip in half.

Light a grill or preheat a grill pan. Form the ground meat into eight patties. Season generously with salt and pepper and brush with olive oil.

Grill over moderately high heat until well-browned on the bottom, 5 minutes.

Flip the burgers, mound the brie on top and grill for 4 minutes longer, until the cheese is slightly melted and the burgers are medium-rare.

Spread the lemon mayonnaise on the cut sides of the buns; set the burgers on the bottoms and top with the bacon and onions. Close the burgers and serve right away.