

Capital Recipe

Join Chef Jason on the Drivetime show every Thursday from 6pm in

“Foodie Thursday”.

Smashed Pecorino Beef Burger with Smokey Piquant Mayo

ready in under 25 minutes!



Ingredients – serves 4 people

600gm minced beef (coarse grind is best with 15–20% fat content)

60gm pecorino cheese (coarsely grated)
salt & black pepper (to taste)

4 x buns (soft baps/brioche/cobb – cut in half)

4 x butter lettuce leaves (also known as round or butterhead lettuce)

1 x beefsteak tomato (sliced into 8)

8 Tbsp mayonnaise

2 Tbsp tomato ketchup

1 Tbsp Dijon mustard

3 large pickled gherkins (roughly chopped)

1 spring onion

(roughly chopped)

4 large garlic cloves

1 Tsp smoked paprika



Method

Break up the minced beef in a clean bowl then add the pecorino and season to taste. Mix and then divide equally into four. Wet your hands and then shape each quarter into a ball.

Heat a non-stick pan over a high heat.

Put the garlic onto a clean board, place the flat of a knife blade on top and then press firmly to smash, repeat for the other clove. Place the smashed garlic into the preheated pan. Once the surface starts to lightly char, flip over and char the other sides. Once charred, remove the garlic and set aside.

Take a burger ball and place into the pan, press down to flatten the mix to round ‘burger’ shape (approx. 1cm wider than the burger bun). Repeat for the remaining burgers.

Whilst the burgers are cooking, make the mayo dressing.

Place mayonnaise, ketchup, mustard, gherkins, spring onion, charred garlic and smoked paprika into a clean blender/food processor. Blitz on high speed to blend everything together.

Test the first burger by carefully lifting one edge, if the surface has seared and browned then turn each burger (approx. 2 minutes). Continue cooking over high heat and test the first burger again – if it has seared and browned but is still not cooked to your liking then turn the burgers over and reduce the heat to medium.

Prepare the buns by placing a spoon of piquant mayo on each surface (buns can be toasted first if desired). Place lettuce leaf on each bun lid.

Place cooked burger onto the bun base, top with tomato slices and place the top bun with lettuce onto the burger.

Enjoy with your choice of salads, wedges, fries etc!

Notes from the chef:

If you have a meat grinder at home, then you can create your own meat mix from rib-eye steak and chuck.

The pecorino adds a nutty flavour that melts through the burger – blue cheese can be used instead if preferred.

Use a potato masher wrapped in cling film to press the burgers flat.

The intensity of the mayonnaise can be adjusted by increasing or lowering the amount of garlic & paprika.

Blending the pickled gherkins into the mayonnaise is a simple cheat for fussy eaters!

The burgers can be cooked on a BBQ grill but press them to the required size before placing on the grill.

