



**SERVES 4**

## INGREDIENTS

500g beef chuck steak, minced  
150g rindless speck, minced  
Salt flakes and white pepper to season  
Extra virgin olive oil to grease  
1 white onion, very finely chopped  
2 tsp. vegemite  
2 tbsp. unsalted butter, softened  
4 sesame burger buns  
4 slices original Jarlsberg® cheese  
2 large dill pickles, thinly sliced lengthways  
1 ½ cups very finely shredded iceberg lettuce  
½ cup tomato sauce

## METHOD

For the patties, combine the minces and season well with salt and white pepper. Use your hands to bring the mixture together. Divide into 4 portions and roll into balls. Flatten into thin burger patties, larger than the bun as they will shrink when cooking. Press the white onions into the patties and then chill for 15 minutes between baking paper.

Combine the vegemite and butter then brush over both sides of the buns. Place under the grill, cut side up until slightly browned.

Heat a hotplate or non-stick frypan over medium high heat. Brush the patties with oil and cook onion side down first for 2-3 minutes then flip and cook for a further 2-3 minutes until well browned. Top each with a piece of cheese and allow to melt over the patty.

Layer the burger with the shredded lettuce then the patty, pickles and the bun lid, which has been spread with tomato sauce.



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