



## THE GREEK BURGER

SERVES 4

### INGREDIENTS

1 tbsp. unsalted butter, softened  
1 tbsp. red miso paste  
4 x sesame burger buns split  
Extra virgin olive oil to grease  
8 slices original Jarlsberg® cheese  
2 handfuls parsley leaves

#### LAMB PATTIES:

500g lamb shoulder, minced  
150g lamb belly, minced  
2 tsp. very finely chopped fresh oregano  
2 tsp. paprika  
2 tsp. salt flakes

#### QUICK PICKLE:

1 red onion, thinly sliced into rings  
100ml white wine vinegar  
1 tsp. caster sugar  
1 tsp. salt flakes

#### TZATZIKI:

500g thick Greek-style yoghurt  
2 roasted garlic cloves  
1 tbsp. very finely chopped dill  
50g drained dill pickles, very finely chopped  
75g grated Lebanese cucumber, excess liquid squeezed and discarded  
1 lemon, zested

### METHOD

For the tzatziki, place the yoghurt in the centre of a piece of cheesecloth or clean chux. Tie the ends together and hang in a strainer in the fridge for at least 6 hours so some of the excess liquid is strained. Remove the hung and strained yoghurt and combine with the remaining ingredients, season and chill until needed.

For the quick pickle, combine all the ingredients in a bowl and set aside for 10 minutes to pickle.

For the patties, combine all the ingredients in a bowl and use your fingers to bring the mixture together. Divide into 4 portions and roll into balls. Place in the freezer for 10 minutes to firm up then flatten into burger patties, slightly larger than the bun as they will shrink when cooking.

Heat a hotplate or non-stick frypan over medium high heat. Brush the patties with oil and cook for 2-3 minutes a side until well browned.

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

Layer the burger with a slice of cheese then top with a patty and another slice of cheese. Top with some tzatziki, onion pickle and parsley leaves then the bun lid.



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