



— THE — SOUVA — BURGER —

SERVES 4

INGREDIENTS

- 500g lamb shoulder, minced
- 150g Kaiserfleisch or rindless speck, minced
- Extra virgin olive oil to grease
- 4 slices original Jarlsberg® cheese, each torn in half
- 4 pita breads
- 2 large dill pickles, thinly sliced lengthways
- 2 heirloom or truss tomatoes, sliced
- 1 handful parsley leaves
- 200g fries

EASY ROASTED GARLIC AND MUSTARD AIOLI:

- 4 whole unpeeled garlic cloves
- 2 tsp. extra virgin olive oil
- 2/3 cup mayonnaise
- 1 tbsp. lemon juice
- 1 tbsp. seeded mustard

SPICED OREGANO SALT:

- 2 tsp. dried oregano
- 1 tbsp. sea salt flakes
- 1/2 lemon, zested
- 1 tsp. paprika

METHOD

Preheat oven to 180°C. For the aioli, place the garlic in the centre of a piece of foil. Drizzle with olive oil, enclose and roast for 20 minutes until the garlic is very tender. Cool then remove garlic from the casings and mash with a fork. Combine with the mayonnaise, lemon juice and mustard, season to taste and set aside.

Season the mince with salt and white pepper. Divide into 8 portions and gently form into patties about 2cm thick. Heat a hotplate or non-stick frypan over medium high heat. Add a little olive oil to the pan and cook the patties for 2-3 minutes a side until well browned. For the final minute of cooking on the second side, add a folded torn piece of cheese and allow to melt on the patty.

For the oregano salt, combine all the ingredients and rub between your fingers to infuse the salt.

Meanwhile, warm flatbreads in the pan for 1 minute until softened then layer down some tomatoes. Top with pickles, patties with cheese, chips, mustard aioli, parsley and some of the spiced oregano salt. Wrap and enclose with paper.



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