

Pink Queen Cheese burger



Informations

People : **4** Preparation : **20 min.** Cooking time : **10 min.**

Ingredients

- 100 g Pink Queen Cheese
- 300 g minced meat (beef, chicken, pork, or a mix if you prefer)
- 8 mini burger buns
- Lettuce
- 2 tomatoes
- 1 onion
- Curry sauce
- Table salt, freshly ground pepper

Preparation steps

- 1. In a bowl, season the minced meat with salt and pepper. Mix well.
- 2. Divide the meat into eight equal portions and roll into balls to make burgers.



- 3. Cook the burgers to your liking in a frying pan over a medium heat. Place a slice of Pink Queen Cheese on each burger as they cook for the last few minutes, to melt slightly. 4. Meanwhile, toast the burger buns.
- 5. Once cooked, remove the burgers from the pan and allow them to rest for a few minutes.
- 6. Assemble the burgers by brushing curry sauce on the base of the bun. Then place a lettuce leaf, a slice of tomato and a slice of onion on the sauce.
- 7. Add the burger with the layer of cheese.
- 8. Place the top bun on top to finish off the burger and push a wooden pick through the centre to hold it in place.
- 9. Serve the burgers with crisps or sweet potato fries.

? Tips and Ideas: Why not make black burgers too, with deep black Charcoal cheese?

