

# Mini burgers with Cannalina cheese

## Informations

People : 4

Preparation : 15

Cooking time : 2 min.



## Ingredients

- 200 g of Cannalina cheese
- 12 mini-buns
- 200 g of ground beef
- 1 bunch of chives
- 3 elongated tomatoes
- 12 lettuce leaves
- 30 g of barbecue sauce
- 15 g of unsalted butter
- Fine salt, freshly ground pepper

## Preparation steps

Difficulty level: Average ??????





1. Mix half of the Cannalina, previously cut into small regular cubes, into the ground beef. Season with fine salt and freshly ground pepper, and add the finely chopped bunch of chives.
2. Knead and shape into mini steaks and refrigerate.
3. Meanwhile, slice the buns in half and lightly toast them under the broiler.
4. In a frying pan, melt the butter and cook the steaks for one minute on each side.
5. On a baking sheet, place the steaks and top each with a thin slice of Cannalina until the cheese starts to melt.
6. When ready to serve, assemble the burgers. Start with a base of bread, generously spread with barbecue sauce, then add a lettuce leaf and two slices of tomato. Place the mini steak on top, and cover with the top bun.