

The Burgerosaure with Comté AOP



Informations

People : 4

Ingredients

- 120 g Comté AOP young
- 4 burger buns
- 4 ground beef patties
- 2 tomatoes
- 4 salad leaves
- 30 g butter
- Burger sauce
- Fine salt, pepper

Preparation steps

1. Preheat the oven on the grill position.
2. Prepare the filling: wash and cut the tomatoes into thick slices and wash the salad leaves.
3. Cut the burger buns in half and place them on the oven rack to toast slightly.



4. In the meantime, melt the butter in a hot frying pan and cook the meat to your liking (blue, rare or well-done).
5. Top the buns with the burger sauce, salad leaves and tomato slices.
6. Cut the cheese into thin slices and place them on top of each of the steaks still in the pan. Place a lid on the pan to allow the cheese to melt gently.
7. Place the steak on top of the filling and close the bun.
8. Serve hot.

? **Tip:** In the mood for a burger that shakes things up? Replace the meat with minced fish or a veggie steak. And it tastes even better with home fries!