



COOKING PASSION SINCE 1877



## FETA-STUFFED OVEN-BAKED LAMB BURGERS



Makes: 4 burgers, plus extra guacamole for serving

### INGREDIENTS

#### Lamb Burgers:

- 500 g lamb mince
- 1 small onion, finely diced
- 20 g panko breadcrumbs
- 1 small egg
- ½ tbsp Worcestershire sauce
- ¼ tsp salt
- ¼ tsp black pepper
- 100 g feta cheese, crumbled
- 2 tbsp finely chopped fresh parsley
- 2 tbsp olive oil

#### Minted Pea Guacamole:

- 300 g fresh petit pois peas, cooked and cooled (300g defrosted petit pois peas)
- ½ small red onion, finely diced
- Small bunch coriander, finely chopped
- 1 tbsp finely chopped fresh mint leaves
- 1 jalapeno, finely chopped
- 1 clove garlic, peeled and minced
- Juice of half a lime
- 4 tbsp crème fraîche
- ¼ tsp salt
- ¼ tsp black pepper

#### Also:

- 4 brioche buns, sliced in half and lightly toasted
- 1 baby gem lettuce, leaves separated and washed
- ½ small red onion, peeled and sliced
- 4 cherry tomatoes, finely chopped

### INSTRUCTIONS

1. Preheat the oven to CircoTherm® 200°C. Line a baking tray with baking parchment.
2. Start by making the burgers. Place the mince, onion, panko, egg, Worcestershire sauce, salt and pepper in a bowl and mix together with your hands.
3. Divide into four portions. Roll each portion into a ball and make a hole in each ball using your thumb.
4. Mix together the crumbled feta and parsley and spoon into the holes you just made. Seal the holes and gently pat meat until you have burger-shaped patties. Place on the prepared baking tray.
5. Drizzle the burgers with the oil and place into the oven to cook for 15-20 minutes, until browned and cooked throughout.
6. Meanwhile, make the minted pea guacamole. Place the peas in a bowl and mash with a fork or pulse lightly in a food processor. Add the remaining guacamole ingredients to the bowl and mix together until combined.
7. Take the bases of the brioche buns and place on a serving place. Top with lettuce leaves, then place a burger on top of each one.
8. Spoon on the minted pea guacamole, then add red onion slices and chopped tomato. Serve immediately with extra minted pea guacamole.

