

# Cheese Burgers



**Makes 4    Prep 10 mins    Cooking 10 mins    Easy**

## Ingredients

450g veal mince (ideally 15-20% fat)  
2 tbsp Worcestershire sauce  
8 cheddar or Red Leicester slices  
5 tbsp tomato ketchup  
2 tbsp mayonnaise  
4 large, soft brioche buns or burger buns, halved  
4 thick iceberg lettuce leaves  
4 thick slices of beefsteak tomatoes  
4 very thin slices red onion  
2 gherkins, thinly sliced

1. Put the meat and Worcestershire sauce in a bowl and season with black pepper and salt. Mix together well, then shape the meat into 4 thin, flat burgers. Chill until needed. Can be made a day ahead.
2. Combine the ketchup and the mayonnaise in a bowl to make a sauce.
3. Using a griddle pan on the hob, cook the burgers over a high heat for 2 mins on each side. Top each with 2 slices of cheese and cook for another 30 seconds until the cheese has melted, then remove from the heat. Toast the buns for a few seconds on the cut-side.
4. Spread a little of the spicy sauce on the base of each bun and top with the lettuce, tomato, a burger patty, onion and pickles. Top with the bun lid and eat straight away.