Juicy Lucy Burger

Serves 4   Prep 15 mins   Cooking 15 mins   Easy

Ingredients
500g veal mince
Worcestershire sauce
1/2 tsp Dijon mustard
4 cheese slices
oil for frying
1 little gem lettuce, shredded
1 large tomato, sliced to serve
4 burger buns, toasted
salt & pepper

1. Put the mince in a bowl and add a splash of Worcestershire sauce, the mustard, the salt & a good grind of pepper. Mix well then divide into 4 balls.
2. Take each ball, divide in two, then shape into thin patties. The easiest way to do this is to put the balls between cling film and use a pan to press into a flat patty. Make them bigger than your bun as they will shrink when you cook them.
3. Cut a cheese slice into 4, then stack them in the middle of a patty. Put the other patty on top then pat down and pinch the edges so the cheese is completely enclosed. Repeat with the other burgers.
4. Heat a large, non-stick frying pan. Oil and season the burgers then add them to the pan and fry for 4 mins each side.
5. Put some lettuce and tomato on the base of each bun. Sit the burgers on top, then add onion and gherkins to finish.