

Posh Venison Burgers



Serves 4

Prep 10 mins

Cooking 30 mins

Easy

Ingredients

1 small red onion
300g venison mince
100g pork mince
1 tsp Worcestershire sauce
handful parsley leaves, chopped
oil, for frying
4 thick slices dolcelatte
4 tbsp mayonnaise
1 tsp English mustard
2 handfuls of cress
4 brioche-style buns, toasted

1. Peel the onion including the first layer, keeping it whole. Grate it on the rough side of a box grater. Squeeze out most of the onion juice and discard, then drop the pulp into a bowl.
2. Add the venison, pork, Worcestershire sauce and parsley. Season then mix together.
3. Form into 4 burgers, flattening them out so that they're bigger than the buns as they will shrink when cooking. Oil the burgers on both sides and season again, going heavy on the pepper.
4. Heat a large heavy frying pan to hot. Add the burgers and cook for 3-4 minutes on each side, until cooked through. Add the cheese to the top and cover with a lid or baking sheet to create some steam and melt the cheese. Mix the mayonnaise and mustard and spread over the bottom of the toasted buns. Add some cress and top with a burger and the bun top.