# Classic Aussie Burger

Matt Preston says, “A great burger has a balance of crunch, creaminess, freshness, saltiness and tang to contrast with the crusty-edged meat and soft bun. It also has a structural integrity that means the middle doesn’t drop out the back on the first bite!”

## Ingredients

Burger (makes 4)
300g minced beef
75g sausage meat
1 spring onion
½ tsp tabasco or 1 tsp Dijon mustard
½ tsp sesame seeds
Salt & pepper

Bun of your choice – Brioche, White Roll…etc

Filling Options

| | |
|---|---|
| Lettuce | Chutney |
| Cheese | Tomato Sauce |
| Tomato | BBQ Sauce |
| Bacon | |
| Pineapple | fried egg |
| Beetroot | caramelized onions |

## Method

1. In a large bowl, mix the mince, sausage meat and spring onion. Add tabasco or Dijon mustard, sesame seeds and a generous pinch of salt and pepper. Using your hands, just combine the meat.

2. Using wet hands, form mince mixture into 4 cricket-sized balls and place on a tray.

3. Press patties flat so they are the same diameter as your bread rolls. Using the back of a spoon, press down to form a little well in the centre of each patty (to offset the swelling in the middle that tends to come when cooking the meat). Chill burgers for 30 minutes until you need them.

4. Heat a barbeque or chargrill pan to high heat.

5. Cook for about 4 – 5 minutes each side, depending on the thickness.