

CLEAVERS ORGANIC MEATS RATATOUILLE BURGER

by Tim Bone

SERVES: 4



INGREDIENTS

500G CLEAVER'S PREMIUM ORGANIC BEEF MINCE
1 X 450G PACK OF CLEAVER'S ORGANIC BEEF SAUSAGES
4 BRIOCHE BUNS
1 ZUCCHINI, 1 CM SLICED
1 CAPSICUM, CUT INTO PIECES
1 EGGPLANT, 1 CM SLICED
2 TBSP OLIVE OIL
1 TBSP DRIED OREGANO
200G CAMEMBERT
4 TBSP TOMATO PASTA SAUCE
OLIVE OIL
SALT AND PEPPER

METHOD

1. PREHEAT YOUR BARBECUE
2. PLACE SLICED VEGETABLES IN A BOWL, DRIZZLE WITH 2 TBSP OF OLIVE OIL AND SEASON WITH OREGANO AND A GOOD PINCH OF SALT AND PEPPER. TOSS TO COMBINE.
COOK ON THE BARBECUE FOR A FEW MINUTES EITHER SIDE UNTIL THEY GET A NICE CHAR ON THEM.
REMOVE ONTO A PLACE
3. SLICE THE CAMEMBERT INTO NICE THICK SLICES. SET ASIDE
4. TO PREPARE YOUR BEEF PATTY, DIVIDE THE BEEF MINCE INTO 4 EQUAL PORTIONS AND MOLD EACH INTO BURGER PATTIES, DRIZZLE WITH OLIVE OIL AND SEASON WITH SALT AND PEPPER ON BOTH SIDES.
5. COOK SAUSAGES, WHOLE, ON THE BARBECUE UNTIL COOKED. REMOVE AND SLICE.
6. COOK THE BEEF PATTIES ON THE BARBECUE FOR 3 MINUTES EITHER SIDE.
AFTER THE FIRST FLIP, ADD SLICES OF CAMEMBERT TO EACH PATTY AND ALLOW TO MELT. REMOVE.
7. WARM THROUGH THE NAPOLI SAUCE BEFORE BUILDING.
8. TO BUILD, PLACE THE PATTY WITH CAMEMBERT ONTO THE BOTTOM BUN,
TOP WITH GRILLED VEGETABLES, TOMATO SAUCE AND BABY SPINACH. TOP WITH THE LID AND SERVE.