Mini hamburgers with caramelised onion and blue cheese

Categoria	*Tempo de preparação*	*Dificuldade*	*Custo*	*Com quem?*	*Nº de pessoas*
Carne	Médio	Médio	Intermediate	With friends	4 pessoas

Ingredientes

- To taste: Gallo Piri Piri Sauce
- 4 tbsp of Gallo Extra Virgin
- 400g of minced beef
- 1 finely chopped garlic clove
- 12 mini burger buns
- 100g of blue cheese
- 2 white onions
- 1 tsp of brown sugar
- 40g of rocket
- Fleur de sel, to taste
- Pepper, to taste

Method of preparation

1. In a bowl, mix the meat with the finely chopped garlic, and add salt and pepper to taste. Shape the meat into 12 mini burgers and set them aside.
2. Slice the onions and put them in a frying pan along with the olive oil. Cook over a low heat until the onions begin to soften.
3. Add the sugar to the frying pan, stir and simmer for another 3 minutes over a low heat. Season with pepper and set aside.
4. Cook the hamburgers in a nonstick frying pan for about 2 minutes on each side.
5. Once the burgers are cooked, put some cheese on top of each hamburger and let it melt slightly.
6. Serve the meat in the burger buns with the rocket, caramelised onion and a few drops of piri-piri sauce to taste.

Produtos utilizados

Piri Piri Sauce

Piri-Piri with Olive Oil

Extra Virgin

Extra Virgin Olive Oil

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