

ROASTED GARLIC BEEF BURGER





ROASTED GARLIC BEEF BURGER WITH GARDEN HERBS AND GRILLED CABBAGE

Preparation time: 10 minutes

Cooking time: 1 hour

Serves: 4

Difficulty: ★★

2 heads garlic	1½ cup mixed herbs (parsley, mint, thyme, rosemary)
750g beef mince	1 tsp baby capers
2 tsp dried Italian herbs	2 anchovy fillets
½ cup finely grated Pecorino cheese	finely grated zest and juice of 1 lemon
sea salt flakes and freshly-ground black pepper	125g Provolone cheese, sliced
1 cup extra virgin olive oil	2 ripe tomatoes, split
2 cups green cabbage	4 brioche buns, split

1 Preheat oven to 210°C. remove 3 cloves garlic from the heads, then wrap the remainder in foil and bake for 45 minutes. Squeeze out the roasted paste, then combine with the mince, Italian herbs and Pecorino. Season with salt and pepper, then mix well. Form into four patties and drizzle with 1 Tbsp oil.

2 Tear the cabbage into thick pieces and toss with 1 Tbsp oil, then cook on a hot barbecue grill for 10 minutes, turning often, until lightly blackened. Combine the herbs, capers, anchovies, zest, juice and remaining oil in a blender and purée until smooth, season with salt and pepper.

3 Cook the patties on a hot barbecue grill until firm to touch, arrange the cheese on top and bake for 2 minutes to melt. Stack in the brioche buns with the grilled cabbage, tomato and herb sauce.

