

BLUE SWALEDALE BEEF BURGER

Serves 2

Ingredients

300g quality course beef mince
1 onion finely diced
pinch of chopped thyme/parsley
salt and pepper
half teaspoon of garlic puree
1 tablespoon of tomato ketchup
2oz grated swaledale blue cheese (or stilton)
splash of Worcestershire sauce

Method

Combine all the ingredients together, except the cheese. Separate the mixture into 2 balls. Roll the cheese into 2 small balls and place one in the centre of each meatball. Seal the hole and then carefully shape the meatballs into 2 burgers.