

# The Ultimate Steak Burger

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Jura is a very versatile whisky and one you should consider keeping in the store cupboard, it links this really tasty burger and the tomato sauce.

These are fantastic burgers, tastier, juicier and much healthier than the bought versions. Here we have served them with potato rösti, a chunky whisky and tomato sauce and a side salad.

Serves 4

olive oil for frying

2 shallots, chopped

400g minced steak

3 large gherkins, chopped

1 plump clove of garlic, chopped

15mls double cream

2 teaspoons tomato puree

½ teaspoon Dijon mustard

1 teaspoon fresh flat leaf parsley, chopped

1 teaspoon of Worcestershire sauce

15-30mls Jura 10 year old Malt Whisky

1 egg yolk

salt and freshly ground black pepper

Potato Rösti

see page xxx in the book

Whisky and Tomato Sauce

see page xxx in the book

Crispy fried Onions

1 large onion, thinly sliced

vegetable oil

Gently fry the shallots in a little olive oil until softened, then place with all the other ingredients into the food processor and whizz until well blended. Season with plenty of salt and pepper.

If you don't have a food processor, chop the shallots finely and cook as above. Chop the gherkins and garlic very finely then mix all ingredients thoroughly in a bowl, this is easiest with your hands.

With wet hands, divide the mixture into 4 equal sized pieces and shape into burgers. Place on a plate and refrigerate for 30 minutes. Fry, barbecue or grill using a moderately high heat for 5-6 minutes on each side or until the burger is cooked through.

While the burger is chilling in the fridge, make the röstis and keep warm. Make the Whisky and Tomato Sauce and set aside then finally, whilst the burgers are cooking, heat the vegetable oil in a frying pan and cook the onion slices until caramelised and golden brown. If you add a pinch of sugar it will help them to caramelize.

To Serve

Place a rösti in the centre of each plate and top with the burger with a spoonful of onions on top. Surround with the whisky and tomato sauce and serve with a fresh mixed salad.