



Recipe name:

Onion crunch double smash burger with onion crunch mayo

Recipe description:

Thin homemade beefburgers flavoured with PEPPADEW® Onion Crunch. This double pattie beefburger is layered with fresh flavoursome toppings like PEPPADEW® Sweet Jalapeños and homemade PEPPADEW® Onion Crunch mayo.

Homemade beef patties seasoned with PEPPADEW® Onion Crunch, giving a delightful burst of flavour. Each burger is topped with melted cheese, crisp lettuce, sweet jalapeños and ripe avocado slices, served alongside a creamy PEPPADEW® Onion Crunch mayo and sandwiched between soft brioche buns. These double smash burgers are perfect for a BBQ or a fakeaway evening meal, delivering a deliciously satisfying bite every time.

Prep Time

30 minutes

Cook Time

10 minutes

Serves:

4-6

Made with:

PEPPADEW® Jalapeño Mild Halves
PEPPADEW® Onion Crunch

Course:

Dinner

Occasion:

BBQ

Ingredients:

- 1 kg beef mince (20% fat)
- 4 tbsp PEPPADEW® Onion Crunch
- 6–8 brioche or burger buns

Onion Crunch thick mayo:

- 2 free-range egg yolks
- 1 tsp Dijon mustard, heaped
- 250ml mixed oils
- 1–2 tbsp white wine vinegar
- ½ lemon
- 2 tsp PEPPADEW® Onion Crunch

Toppings:

- PEPPADEW® Sweet Jalapeños
- PEPPADEW® Onion Crunch
- 1 red onion, thinly sliced
- 1–2 large beef tomatoes
- Red cheese slices
- Avocado slices
- Lettuce

Method:**Prepare PEPPADEW® Onion Crunch thick mayo:**

1. Whisk the egg yolks in a bowl. Add the mustard and whisk together.
2. Gradually add about half the oil, very slowly at first, whisking continuously for around 3 to 5 minutes, or until thickened.
3. Once you've added about half the oil, whisk in 1 tbsp of vinegar.
4. Continue to gradually add the remaining oil, whisking continuously.
5. Season with a pinch of salt and a squeeze of lemon juice and then whisk in the PEPPADEW® Onion Crunch.

Burgers:

1. Using your hands or a fork, combine well the beef mince with 4 tbsp of PEPPADEW® Onion Crunch.
2. Roll into balls a little smaller than a tennis ball.
3. Dry heat a large skillet pan until it is hot.
4. Add the burger balls to the pan and after a minute use a large spatula to smash the burgers down.
5. Cook for 2 minutes before flipping the burger.
6. Add a slice of cheese to each burger and cover with foil to allow the cheese to steam melt for 2 minutes before removing the burgers from the pan.
7. Prepare your burger bun, by adding a generous amount of PEPPADEW® Onion Crunch mayo and build your double smash burger with your desired toppings.

Serving Suggestion:

Top your burgers with PEPPADEW® Sweet Jalapeños and a drizzle of PEPPADEW® Onion Crunch for an extra spicy burger.