

CHEESEBURGERS

and buns



Preparation : 20 min - **Resting :** 1 hr - **Cooking :** 15 min - **Equipment :** -

Ingredients : 6

- 6 lettuce leaves - 2 tomatoes, sliced - 6 slices cheddar cheese - 6 tsp ketchup - 1 red onion, sliced - 6 beef burgers (750g) - 6 tsp mayonnaise (see recipe) - salt, pepper - BUNS : - 1 sachet easy blend yeast (7g) - 120 ml water - 300 g bread flour - 40 g melted butter - 25 g caster sugar - 3 g salt - 1 egg - 1 yolk and 3 tsp milk, beaten - 6 pinches of sesame seeds (optional)

1. Make the buns. Then, prepare the garnish.
2. Cook the beef burgers in a frying pan, season, and melt a slice of cheddar on the top of each one.
3. Cut each bun in halves. Mix the mayonnaise and ketchup in a bowl, spread the sauce on the buns. Put a lettuce leaf, beef burger, tomato and onion on 6 of the halves, cover with the remainder.

BUNS

1. Put the yeast and water into the metal bowl and run the BREAD/BRIOCHE programme. The programme will stop after 1 minute. Open the lid, add the flour, butter, sugar, salt and egg; press Auto to restart the BREAD/BRIOCHE programme. Transfer the dough to a floured salad bowl, cover with a damp cloth; set aside for 30 minutes to rise.
2. Place on a floured work surface and gently punch down to push the air out of the dough; divide into 6 balls of equal size. Roll the balls in the palms of the hands until the surface is smooth, to obtain a uniform shape* after baking. Place on a lined * baking tray and set aside to rise for another 30 minutes.

3. Meanwhile, preheat the oven to 220 °C (210 °C fan, gas mark 7/8). Brush the tops of the buns with the beaten egg yolk and milk, sprinkle with sesame seeds. Bake for 10 minutes until golden brown; cool before garnishing.



Cook Expert ■

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