

Greek burger, beef meatball, Tzatziki sauce, tomato and lettuce, bacon, shredded Kalamata olive |

Recipe for 4 portions / 12 tapas

Description

Beef burger, crispy smoked bacon with Greek and Mediterranean flavors

Note

Accompany the burger with a green salad, for a main course.

It is possible to make this recipe in tapas format using smaller bread rolls.

Ingredients

For the burger

- 600 Gr Ground beef
- 2 Clove(s) Garlic
- 75 Gr Feta cheese
- 6 Sprig(s) Parsley
- 1 Unit(s) French shallot
- 1 Unit(s) Egg
- 4 Leaf(ves) Boston lettuce
- 4 Slice(s) Bacon
- 2 Unit(s) Italian tomatoes
- 4 Unit(s) Burger bread
- 0.25 Cup(s) Pitted kalamata olives
- 0.50 Unit(s) Red onion

Tzatziki

- 250 Ml Greek yogurt
- 1 Unit(s) Cucumber
- 1 Clove(s) Garlic
- 2 Tbsp Mint

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

General preparation

Cut the tomatoes into slices and prepare the lettuce leaves.

Chop the shallot and mint, chop the garlic and parsley, crumble the feta.

Burger preparation

In a skillet, cook the bacon until it's nice and crispy. Set aside on paper towel to remove excess fat.

In a large mixing bowl, combine the minced meat, garlic, parsley and eggs. Season with salt and pepper. Make 8 little patties. Place the bacon and cheese in the center of 4 of the patties and then

cover them with the other 4. Make sure to seal the burgers properly to avoid leakage.

In a non stick skillet, add a thread of vegetable oil and then sear the burgers on both sides. Place the seared burgers on a baking sheet and finish the cooking process in the oven for about 8 minutes. Warm the buns in the oven for a few minutes before serving.

Tzatziki Sauce

Trim the cucumber and salt a little to clear it. Cut it into brunoise (small cubes).

Mix all the ingredients for the sauce and set aside.

To serve

Toast each bun, brush the base with the Tzatziki sauce, place a beef patty, the bacon, a slice of tomato and onion and the salad leaf, add more sauce. Close the burger with its hat, prick with a skewer.

Bon appétit!