BASCO
GOURMET SPAIN TO YOUR DOOR

Presa Iberica Burger with Piquillo Peppers and Manchego Cheese



PREP TIME
10 MINS

COOK TIME
10 MINS

TOTAL TIME
20 MINS

SERVES 4 PEOPLE

EASY

Ingredients

500g presa iberica, minced
½ onion, finely chopped
1 tbsp olive oil
1 egg
Salt and pepper
4 brioche burger buns
8 piquillo peppers
8 slices of manchego cheese
Crispy onions to garnish

Method

Heat the oil in a frying pan and fry the finely chopped onions for about 5 minutes or until soft. Leave to cool slightly. When cool, put the onion in a large bowl with the presa mince, egg, salt and pepper, and mix well to combine. Divide the mince into 4, roll into balls and flatten each into a nice fat burger.

Heat the barbecue to medium hot, there will be white ash over the hot coals, it usually takes about 40 minutes after lighting. Lightly brush one side of each presa burger with oil. Place the burgers, oil-side down, on the barbecue. Cook for 5 mins until the meat is lightly charred. Don’t move them around or they may stick. Oil the other side, then turn over using a pair of tongs. Don’t press down on the meat, as that will squeeze out the juices. Cook for 5 mins more for medium. If you like your burgers pink in the middle, cook 1 min less each side. For well done, cook 1 min more. On the last minute of cooking, whichever way you want your burgers cooked, lay the slices of manchego cheese, so they melt on top of each burger.

To serve the burgers, toast the brioche buns and lay on each base the piquillo peppers, add the burger with the melted cheese and top with some crispy fried onions.