

Pukeko Burgers

Pukeko Patties

1 tablespoon vegetable oil
½ small onion, finely sliced
1 clove garlic, finely sliced
a good pinch of smoked paprika
300g Pūkeko breasts, minced
salt and pepper
a good knob of butter



To serve

2 rashers rindless bacon
2 thin slices raw beetroot
(a mandolin is good here for thin slices)
2 brioche buns, split and lightly toasted, if wished
2 tablespoons mayonnaise
a handful of mesclun (small young salad leaves)
1 tablespoon tamarillo chutney or similar
2-4 slices cheddar cheese

Heat the oven to 180°C. Line a small oven dish with baking paper.

Heat the oil in a small frying pan over medium-low heat. Add the onion and cook until browned, stirring frequently with a wooden spoon to prevent sticking. Add the garlic and smoked paprika and cook for a further 30 seconds. Remove from the heat and set aside to cool.

Put the minced Pūkeko meat in a large bowl and add the cooled onion mixture. Season with salt and pepper and mix well. Use wet hands to shape the mixture into two patties. Return the frying pan to medium heat, add the butter and as it begins to sizzle add the patties. Brown for 3-4 minutes on both sides then transfer to the oven dish and put in the oven to cook through, about 10 minutes.

Meanwhile, put the bacon rashers in the frying pan and cook until crisp on both sides. Remove and put on kitchen paper to drain. Put the beetroot slices in the frying pan and cook quickly until just tender.

To stack each burger, spread the mayonnaise over each brioche bun base and top with the salad leaves. Add a hot Pūkeko patty and a dollop of chutney.

Top with the cheese, bacon and beetroot and close each burger with its top and voila - the messier the better!