



Serves 4



Light meal



30 min



8 min

Ingredients

- 8 slices of Gruyère AOP
- 8 rashers of bacon
- 500g minced beef
- 1 clove of garlic, minced
- 1 shallot, finely chopped
- thyme, basil and rosemary
- 100g natural yogurt
- 1 egg
- olive oil
- salt
- freshly ground pepper
- soy sauce
- 15g flour
- 16 large gherkin slices
- 12 onion rings
- 4 mini cuchaules (a brioche-type bread)



Preparation

Brown the bacon in a non-stick pan and drain it on kitchen paper until assembling the burgers

Chop the fresh herbs and mix them into the minced beef

Add the garlic, shallot, yogurt and egg. Season with the olive oil, soy sauce, salt and pepper and combine everything well
Form 4 balls from the meat mixture. Roll each in flour before lightly flattening them and grilling for 3 to 4 minutes on each side. Keep warm

Cut the cuchaules in half and toast the cut side for a few minutes in a frying pan or under the grill

Assemble the burgers by starting with a slice of Gruyère AOP followed by several onion rings. Then add the meat and a second slice of Gruyère AOP. Top this with 2 rashers of grilled bacon and the sliced gherkins before closing the burger with the remainder of the bread. Spear with a small skewer and serve immediately

Tips & Tricks:

For a burger where the Gruyère AOP is well melted, pop the burgers in the oven at 180°C until the cheese has melted to your liking