



**Miele**

# Beef and pork burger with pumpkin seed slaw

By Miele

**30 minutes**

Preparation Time

**8-12 minutes**

Cooking Time

**10-12**

Serves

## INGREDIENTS

### Burger

500g premium beef mince  
500g pork mince  
2 heads of fennel, stalks removed and diced  
1 onion, diced  
2 cloves garlic, crushed  
2 tsp fennel seeds  
3 red chillies, seeds removed, diced  
3 green chillies, seeds removed and diced  
300g fresh sourdough breadcrumbs  
2 eggs  
2 tbs Worcestershire sauce  
2 tsp salt flakes  
½ tsp ground white pepper

### Grilled pineapple

1 fresh pineapple, peeled

### Pumpkin seed slaw

1 beetroot, grated  
100g carrot, grated  
200g cabbage, thinly sliced  
90g pepita seeds, lightly toasted  
120g mayonnaise  
2 tbs white wine vinegar  
1 tbs chives, finely sliced  
Black pepper, to taste  
Salt flakes, to taste

## **METHOD**

### **Burgers**

1. Place beef and pork mince into a large bowl and set aside.
2. Sauté fennel, onion, garlic, fennel seeds and chilli on medium heat, Induction setting 6 until cooked through and translucent. Cool.
3. Mix all ingredients together with the meat until well combined.
4. Shape burgers according to your size preference: 50g for slider size and 110g for large burgers. Patties should be approximately 1½ cm thick.
5. Pre-heat Oven on Fan Grill at 200°C. Place burgers evenly onto a Baking tray, leaving room for the grilled pineapple.

### **Grilled pineapple**

1. Peel and slice pineapple into 1cm thick rounds. Add to the tray with the burgers on shelf position 5. Grill for 8-12 minutes depending on the size of burger.

### **Pumpkin seed slaw**

1. Mix all ingredients together and season to taste.

### **To serve**

1. Split rolls in half, spread with favourite condiment, top with slaw, burger, pineapple and watercress.

### **Alternative appliance method**

#### **Induction**

- Cook the burgers and grilled pineapple using a teppan yaki plate. Heat the plate on medium-high heat, induction setting 7, cook the burgers and pineapple for 5 minutes per side or until cooked to your liking.

### **Hints and tips**

- Miele's Brioche or No Knead Ciabatta recipe – 60g for slider and 90g for large rolls.
- Meat Loaf: place burger mixture into a loaf pan on Moisture Plus at 180°C, for approximately 1 hour. Releasing 2 bursts of steam, 1 burst immediately and 1 burst after 20 minutes.