

**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

500 g premium beef mince  
500 g 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  
300 g fresh sourdough breadcrumbs  
2 eggs  
2 tbsp Worcestershire sauce  
2 tsp salt flakes  
½ tsp ground white pepper

### Grilled pineapple

1 fresh pineapple, peeled and cored

### Pumpkin seed slaw

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

### To serve

Bread rolls – brioche, ciabatta of choice  
Condiments of choice  
Watercress, picked and washed

## 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. Set aside to cool.
3. Mix all ingredients together with the meat until well combined.
4. Shape burgers according to your size preference: 50 g for slider size and 110 g for large burgers. Patties should be  
  
approximately 1½ cm thick.
5. Pre-heat the oven on Fan Grill at 200°C. Place burgers evenly onto a baking tray, leaving room for the grilled pineapple.

## **Grilled pineapple**

1. Slice pineapple into 1cm thick rounds.
2. Add to the tray with the burgers on shelf position 5.
3. Grill for 8-12 minutes depending on the size of burger, until cooked through.

## **Pumpkin seed slaw**

1. Mix all ingredients together and season to taste.

## **To serve**

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

## **Alternative appliance method**

### **Induction**

- Cook the burgers and grilled pineapple using a tepan 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 – 60 g for slider and 90 g 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.

