MEAT AT BILLYS

RECIPE

image & recipe courtesy of @glennscottcreativeculinary

LAMB, MINT & HALOUMI BURGER

UP YOUR BURGER GAME WITH MINIMAL EFFORT

YOU'LL NEED

- 4 x Billy's Lamb, mint & haloumi burgers
- 4 x burger buns
- 4 x crunchy lettuce leaves
- 4 x Jarlsberg cheese slices
- 300g haloumi (sliced 5mm thick)
- 1 tomato (sliced)
- 1 avocado (sliced)
- 4 x Eggcettera pastured eggs
- 4 x streaky bacon slices
- Lillie's Q Carolina Sauce

SERVING SUGGESTION:

Serve with fries and Greek salad

1. Flatten burgers out to 4cm thick discs.
2. Heat grill/bbq or pan to medium-high heat and lightly oil. Cook burgers for 5-10 minutes each side until cooked through.
3. Meanwhile, on a low heat, grill haloumi in butter until golden.
4. Grill the bacon slices and set aside.
5. Lightly toast and butter burger buns.
6. Fry the eggs (use egg rings if you want a consistent size) you want them cooked but yolks runny!
7. While the eggs are finishing, start assembling the burgers. Start with lettuce, jarlesberg, lamb burger, tomato, avocado, haloumi, & then bacon.
8. Top with the fried egg, sauces and the top of the bun.

   (Use a cocktail skewer to hold all in place)