Lamb burger with spices, fresh cilantror, roasted onions and peppers, lime mayonnaise |

Recipe for 4 servings / 12 tapas

Description

A lamb burger full of flavor, roasted vegetables, all in a bun, very appealing.

Note

The vegetables are cut up in large pieces to withstand the cooking time in the oven, so we want to keep them chunky (not pureed).

This recipe is in tapas format, but it can easily be made into a main course using larger loaves.

Ingredients

Burgers

- 450 Gr Ground lamb
- 1 Tsp Sriracha sauce
- 1 Pinch(es) Jamaican pepper
- 15 Ml Water
- 6 Sprig(s) Fresh cilantro
- 1 Tbsp Olive oil
- 75 Gr French shallot
- 2 Unit(s) Green onion
- 100 Gr Yellow pepper
- 100 Gr Red pepper
- 12 Unit(s) Mini burger
- 12 Slice(s) Jarlsberg cheese
- 2 Unit(s) Italian tomatoes
- 4 Leaf(ves) Boston lettuce
- 12 Unit(s) Mini wooden skewers
- 1 Unit(s) White onion

- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Garnish

- 120 Ml Mayonnaise
- 1 Tsp Lime zest(s)

- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

Prep

Remove the cilantro leaves from ther sprigs.

Peel and finely chop the shallots and the green onions.

Peel the onion and slice in thick onion rings.

Remove the pepper seeds and slice in big chunks.

Cut the tomatoes in 12 slices and break the lettuce leaves in 12 pieces

Burgers

In a large bowl mix together the first 8 ingredients and season with salt and pepper.

Using an ice cream scoop, make some meat balls. O na tray with baking paper, put the meat balls.

Sear the meat balls in a hot skillet with vegetable oil and put bake on the baking tray

Bake in the oven for 6 to 8 minutes before serving. Add a piece of cheese on each meat ball and bake again for another minute.

In a bowl, mix the onion rings and the pepper chunks. Season with salt and pepper and a dash of olive oil. Put on a baking tray and bake in the oven for 5 minutes.

Cut the buns in halves. Put on a baking tray and add a little knob of butter. Roast in the oven for 4 to 5 minutes.

Plating

On the bottom part of the bun, add a little spoon of mayonnaise, then a leaf of lettuce and a slice of tomato.

Add the meatball with melted cheese on top. Cover with some roasted peppers and onions. Close the burger with the other half and pick threw the burger with a skewer.

Bon appétit!