

# Cheesemas Beef Burger and Truffle Chips with Cheese Crisp and Cranberry Pea Shoot Salad

Street Food 30 Minutes



-  Potatoes
-  Dried Rosemary
-  Dried Cranberries
-  Panko Breadcrumbs
-  Beef Mince
-  Grated Hard Italian Style Cheese
-  Red Wine Vinegar
-  Mature Cheddar Cheese
-  Creme Fraiche
-  Glazed Burger Bun
-  Truffle Zest
-  Pea Shoots
-  Onion Marmalade

## Before you start

Our fruit and veggies need a little wash before you use them!

## Cooking tools, you will need:

Baking Tray, Bowl, Greaseproof Paper, Frying Pan, Grater and Saucepan.

## Ingredients

	2P	3P	4P
Potatoes**	450g	700g	900g
Dried Rosemary	1 sachet	1½ sachets	2 sachets
Dried Cranberries	30g	45g	60g
Panko			
Breadcrumbs <b>13)</b>	10g	15g	20g
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Beef Mince**	240g	360g	480g
Salt*	¼ tsp	½ tsp	½ tsp
Grated Hard Italian Style Cheese** <b>7) 8)</b>	25g	50g	50g
Red Wine Vinegar <b>14)</b>	1 sachet	2 sachets	2 sachets
Olive Oil for the Dressing*	1 tbsp	1½ tbsp	2 tbsp
Mature Cheddar Cheese** <b>7)</b>	60g	90g	120g
Creme Fraiche** <b>7)</b>	75g	120g	150g
Glazed Burger Bun <b>13)</b>	2	3	4
Truffle Zest	1 sachet	1½ sachets	2 sachets
Pea Shoots**	40g	60g	80g
Onion Marmalade	20g	30g	40g

\*Not Included \*\*Store in the Fridge

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	547g	100g
Energy (kJ/kcal)	4313/1031	788/188
Fat (g)	52	10
Sat. Fat (g)	26	5
Carbohydrate (g)	93	17
Sugars (g)	22	4
Protein (g)	48	9
Salt (g)	2.55	0.47

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 8) Egg 13) Gluten 14) Sulphites

Please remember to check your ingredient packaging for information on allergens and traces of allergens!

Wash your hands before and after prep. Wash fruit and veg; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods (or wash in-between).

Boxes are packed in facilities that handle Peanut, Nut, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten & Sulphites.

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## Chop the Chips

Preheat your oven to 200°C. Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel). Pop the chips onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper** then toss to coat. Spread out in a single layer and set aside. **TIP:** Use two baking trays if necessary. Put the **rosemary**, **half the cranberries**, the **breadcrumbs** and **water for the breadcrumbs** (see ingredients for amount) into a large bowl.



## Fry Time

Heat a drizzle of **oil** in a large frying pan on medium-high heat. Once hot, add the **burgers** and fry until browned on the outside and cooked through, 12-14 mins in total. Carefully turn them every 3-4 mins and lower the heat if needed. **IMPORTANT:** The burgers are cooked when no longer pink in the middle. **TIP:** The burgers will shrink a little during cooking. As the **burgers** cook, grate the **Cheddar**.



## Make the Burgers

Add the **beef mince** to the bowl. Season with **salt** (see ingredients for amount) and **pepper** then mix together with your hands. Roll the **mince** into even-sized balls, then shape into 1cm thick **burgers** (1 per person). **IMPORTANT:** Wash your hands and equipment after handling raw mince. When the oven is hot, roast the **potatoes** on the top shelf until golden, 25-30 mins. Turn halfway through.



## Make the Cheese Sauce

Pop a medium saucepan on medium-high heat. Add the **creme fraiche** and bring to the boil. Reduce the heat to low and add the **Cheddar**, stirring continuously until fully melted and smooth, 2-4 mins. Take off the heat and season to taste with **salt** and **pepper**. **TIP:** Add a splash of water if too thick. Cut the **burger buns** in half and pop into the oven to warm for 2-3 mins. When the **chips** are done, sprinkle with **truffle zest** and toss to coat.



## Bake the Cheese Crisps

Sprinkle the **hard Italian style cheese** into even circles (about the size of the buns, 1 per person) onto a baking tray lined with greaseproof paper. Bake on the middle shelf until the **cheese** is golden and crisp around the edges, 8-10 mins. Remove from the oven and set aside - the **cheese** will become crisp as it cools. Meanwhile, in another medium bowl, add the remaining **cranberries**, **red wine vinegar** and **olive oil for the dressing** (see ingredients for amount). Season with **salt** and **pepper**, mix together then set aside.



## Finish and Serve

Just before serving, add the **pea shoots** to the **dressing** and toss to coat. Pop the **bun bases** on your plates and spread with the **onion marmalade**. Top with a **cheese crisp** and **burger patty** then pour **cheese sauce** all over before closing with the **bun lid**. Serve with the **cranberry salad** and **truffle chips** alongside.

## Enjoy!

There may be changes to ingredients in recipes:

**Allergens:** Always check the packaging of individual products/ingredients for up to date information.

**Missing Ingredients:** You will be notified by email if an ingredient is missing or replaced, with any potential recipe step changes.