

# Homemade Turkey burger

brunch+lunch > Homemade Turkey burger

The perfect blend of juicy turkey, zesty tomato sauce, and crisp toppings



serves 4-6 and ready in approx. 20min (prep time 30min)

## Shopping LIST:

**Burger:** 500g minced skinless turkey breast (chilled), 1tsp Dijon Mustard, 1tsp chopped oregano, 1tsp Worcestershire sauce, 1tsp tomato ketchup, salt and ground black pepper to taste, sunflower or vegetable oil for brushing.

**Tomato Sauce:** 1tbsp olive oil, 2 garlic clove crushed, fresh oregano leaves, 2 large ripe tomatoes diced, 2 tbsp juice of lemon, 1tsp of cumin & coriander seeds, 1tsp of tomato purée, pinch of hot paprika.

**Serve with:** 4 sesame burger buns, iceberg or any crispy lettuce, sweet Gherkin or (any small cucumber) pickles (thinly sliced), sliced tomatoes, small onion thinly sliced, mayonnaise, classic mustard.

## Method:

### Making the Burger:

- Mix all the burger ingredients, except the oil, in a bowl with 1 tablespoon of water. Divide the mix into 4-6 evenly sized patties.
- Place the patties on a parchment lined plate and brush them liberally with sunflower or vegetable oil. Cover the plate (with cling film) and chill for about 45 minutes to 1 hour.

### Making the Tomato Sauce:

- Heat a dry frying pan over high heat. Dry-toast the cumin and coriander seeds until they release their fragrance (about 10-15 seconds). Transfer them to a mortar and pestle and crush them into a fine powder. Place in a blender along with the crushed garlic cloves, fresh oregano leaves, diced tomatoes, lemon juice, tomato purée and a pinch of hot paprika. Blend until you have a smooth paste.
- Heat the olive oil in a pan, add tomato paste and bring to the boil. Reduce the heat and simmer for 15-20 minutes until the sauce thickens.
- Remove from heat, season with salt and freshly ground black pepper, and allow it to cool.

### Serving time:

- Preheat the grill pan until very hot. Cook the turkey patties for 4-5 minutes on each side or longer, depending on your preference.

### Assemble the burgers:

- Place a spoonful of the cooked tomato sauce on the bottom bun, top with a turkey patty, spoon over the mustard and mayonnaise (to taste), add lettuce, sliced tomatoes, pickles, and thinly sliced onions. Close with the top bun.



"bon appétit"

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