



DELISH DISHES WITH ...  
**JAMIE OLIVER**

# Amazing BBQ burgers



**Jamie says:** During the barbecue season, it's a good idea to have a homemade burger recipe up your sleeve. Little tweaks such as adding parmesan and dijon mustard make these burgers extra special and ensure they're packed with flavour. You could even pop a cube of cheese in the centre of each burger so it gently melts as they cook. The pickled green chillies are delicious and are great to spice up all your barbecued meats.

**For the burgers**

- \* 1 dried red chilli
- \* 1 red onion, peeled and finely chopped
- \* 1 tsp dried oregano
- \* 1 large free-range egg
- \* A handful of breadcrumbs
- \* 1 tsp Dijon mustard, plus extra to serve
- \* A handful of freshly grated parmesan cheese
- \* 1kg beef mince
- \* Olive oil, sea salt and freshly ground black pepper

**To serve**

- \* 4 ciabatta rolls
- \* 2 little gem lettuces, washed and dried
- \* 1 red onion, peeled and finely sliced
- \* 2 vine tomatoes, sliced
- \* 2 large pickled gherkins, sliced

Crumble the dried chilli into a bowl with the chopped onion, oregano, egg, breadcrumbs, mustard, grated parmesan,

**Serves: 4**  
**Prep time:**  
 10 minutes  
 (plus 30 minutes resting)  
**Cook time:**  
 10 minutes  
**Fat each serving:** 47g

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mince and a good pinch of salt and pepper.

You'll need to get your hands right in there to really scrunch everything together, then wash your hands and shape the mixture into four patties. Pop these on an oiled tray and refrigerate for about 30 minutes so they firm a little.

When you're ready to start cooking, fire up your barbecue or preheat a griddle pan until extremely hot. Drizzle a little olive oil on both sides of the burgers and cook for 10 minutes, turning carefully every minute or so, making sure they don't break up.

Cook them until they're juicy and pink, or for a little longer if you like them well done. Once the burgers are ready, put them on a plate to rest.

Cut the ciabatta rolls in half and toast them quickly on the barbecue or griddle.

Roughly chop the lettuce. Whack a burger in each toasted roll and top with slices of tomato, red onion and gherkin, or pickled chillis if you've made them, a few bits of lettuce and a good dollop of Dijon mustard to finish.



## **BEST MEAL OF MY LIFE**

### **Michael Lambie**

Taxi, Federation Square and Lamaro's,  
Port Melbourne

I ate the best meal of my life while I was in Phuket, Thailand. I was travelling with my girlfriend and we stopped in a local village for a fest. We ate beautiful hot green papaya salad with crab and fresh lime, chilli and hot mint; a hot and spicy broth with tomato, ginger and spectacularly fresh seafood and a whole fish marinated in soy then fried and served with a lemongrass broth and Thai herbs I was sold. I decided then that that was the direction I wanted to take food in my restaurants. These fresh dishes have since featured on my menus at Taxi and Lamaro's.



## Pickled green chillies

Serves: 4  
Prep time: 15 minutes  
Cook time: 5 minutes  
Fat each serving:  
Less than 1g

- \* 300g green chillies
- \* 10 black peppercorns
- \* 2 fresh bay leaves
- \* 3 tsp sea salt
- \* 3 heaped tbs caster sugar
- \* 350ml white-wine vinegar

Carefully score the chillies from the stalk end to the tip on one side only and, using a teaspoon handle, scrape out the seeds. Pop all the chillies in a bowl, cover with boiling water and leave to sit for 5 minutes, then drain. This should get rid of any seeds you've missed.

Put the peppercorns, bay leaves, salt and chillies into a large jar or other airtight container. Put the sugar and vinegar into a pan, stir and simmer until the sugar has dissolved. Leave to cool for a couple of minutes, then pour this into the jar with the chillies. Allow to cool, then put on the lid, pop in the fridge and leave for two weeks before eating. Kept refrigerated in an airtight container they will keep for two to four weeks once opened.



## PANTRY TREAT

Your first taste of Smooze won't give you a flashback to your high school canteen, but it may rekindle fond memories of that time you holidayed on a tropical island and drank cocktails by the pool. These frozen treats aren't alcohol-based, but instead made with coconut milk and real fruit, including pineapple, mango and guava. The pineapple is kind of like a pina colada without the kick, making it perfect for a guilt-free afternoon treat.

Available, unfrozen, from some supermarkets. \$6.50 for a box of six.

\* [www.smooze.com.au](http://www.smooze.com.au)

## EVENT

The Gippsland Food and Wine festival begins this month and plenty of events southeast of the city will tantalise everyone's tastes.

One of the first is Shakespeare in the Vines at Warragul's Wild Dog Winery. Essential Theatre performs *A Comedy of Errors* next Saturday. Dinner and show packages are available (\$100) as well as picnic hampers (\$45 for two) to enjoy in the grounds of the Wild Dog.

\* Show tickets only, \$45. Wild Dog Winery, Warragul-Korrumburra Rd, Warragul. Ph: 5623 2211

