



Hand pressed Burgers used to be a major part of our menu in a previous life. So as we work our way through our ?100 Asian Recipe? a Burger was almost inevitable really. We might never go back to our staple mince, salt and pepper gig??

Ingredients:-

500g of Minced Beef
1 Tbsp of White Miso Paste
1 Tsp of Fish Sauce
1 Tbsp of Tomato Puree
1 Tsp of Honey
¼ Tspo of Chilli Flakes
3 Cloves of Garlic, minced
1 Thumb of Ginger, minced
1 Tbsp of Soy Sauce (Gluten free for us)
Salt & Pepper to season
A little Oil to fry

Method:-

- (1) Mix all the ingredients in a large bowl.
- (2) Press into Burgers.
- (3) Fry in a little Oil.

Cheese doesn?t really work with Asian flavours so we simply had Red Onions, Lettuce and Tomatoes in the hand made Gluten free Buns, with DIY Gluten free Onion Rings over the

top.