

# BBQ Cheese Burger

## Ingredients (4 serves)

### Burger buns

100 ml	warm water
2 tbs	warm milk
1/2 cube	fresh yeast
17 g	sugar
1 tsp	salt
42 g	melted butter
220 g	flour type 550 / W700
30 g	flour type 405
1	egg
	Sesame seeds

#### For spreading

1.5 tbs	water
1.5 tbs	milk
1	egg

### BBQ sauce

2 tbs	rapeseed oil
50 g	ketchup
15 g	red onions
4 tsp	sweet paprika
50 ml	apple balsamic vinegar
1	garlic clove
0.5 tsp	black pepper
22 dashes	Baergfeuer
2 tsp	brown sugar
0.4 tsp	cumin
100 ml	bourbon whiskey

### Burger & fillings

800 g	beef mince
4 slices	Swiss cheese
1	red onion
8 slices	bacon
4	iceberg lettuce hearts
2	tomatoes
4	gherkins

## Method

### Burger buns

Mix the warm water, milk, sugar and yeast together, and leave to stand for 5 minutes. Add the flour, salt, egg and melted butter. Briefly knead the dough until smooth, and leave covered for 1 hour in a warm place. Roll out approx. 90-g pieces of dough, lay on a baking tray lined with baking paper, and press flat. Leave to stand for another 30 minutes. Whisk the water, milk and egg mixture, use it to coat the dough pieces, then sprinkle with sesame seeds. Bake the dough pieces in a pre-heated (200°C top/bottom heat) oven until golden brown.

### BBQ sauce

Steam the onions and garlic in rapeseed oil. Add the ketchup, spices and vinegar. Lightly toast the brown sugar, and deglaze with the bourbon whiskey. Leave to simmer on a medium heat for approx. 30 minutes, and stir until the desired consistency is achieved.

### Burger & fillings

Cut up the red onions, lettuce, tomatoes and gherkins, and leave to one side. Grate the cheese. Form approx. 30-cm-high patties out of the beef mince. Cook the patties on a medium-high heat. When the sides turn brown, flip the patties over and sprinkle the cheese on top. Remove the patties from the heat and briefly leave to stand. Briefly toast the burger buns in the pan, and spread with the BBQ sauce. Assemble the burger.