

MINI BURGERS WITH BRIE, SMOKED BACON AND LIEFMANS JELLY

Ingredients

- SHALLOT 1/2
- FLAT-LEAVED PARSLEY 1 SPRIG
- MIXED GROUND MEAT 100 G
- OLIVE OIL DASH
- SMOKED BACON 2 SLICES
- MINI HAMBURGER BUNS 4
- BRIE 4 SLICES

RECIPE

1. Pre-heat the oven to 180°C and cover a baking tray with baking paper.
2. Peel and slice the shallot. Finely chop the parsley. Mix the shallot and the parsley into the ground meat.
3. Use your hands to shape the meat into 4 small burgers. Heat a dash of olive oil in a pan and fry the burgers over a medium heat for 5 minutes until golden brown.
4. Arrange the bacon on the baking tray and place in the pre-heated oven until the bacon is crispy and golden brown.
5. Bake the mini hamburger buns according to the instructions on the packaging.
6. Cut in half and spread a layer of Liefmans jelly on the insides of the bun. Lay a burger, a slice of brie and a piece of smoked bacon on the bottom of the bun. Top with the other half of the bun and fix with a cocktail stick
7. Share your On The Rocks moment with #Liefmans



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