

# The Truffle Cheese

Beef Cheeseburger, Truffle Mayo, Crispy Cheesy Fries, Balsamic Glazed Salad

**Craft Burger** 30-35 Minutes • 1 of your 5 a day



-  Potatoes
-  Grated Hard Italian Style Cheese
-  Garlic Clove
-  Panko Breadcrumbs
-  Beef Mince
-  Mature Cheddar Cheese
-  Medium Tomato
-  Balsamic Glaze
-  Mayonnaise
-  Truffle Zest
-  Glazed Burger Bun
-  Premium Baby Leaf Mix

**Pantry Items**  
Oil, Salt, Pepper, Olive Oil

## Before you start

Our fruit and veg need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Baking tray, garlic press, bowl and grater.

## Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Grated Hard Italian Style Cheese** 7) 8)	20g	40g	40g
Garlic Clove**	2	3	4
Panko Breadcrumbs 13)	10g	15g	20g
Beef Mince**	240g	360g	480g
Mature Cheddar Cheese** 7)	60g	90g	120g
Medium Tomato	1	2	2
Balsamic Glaze 14)	12ml	18ml	24ml
Mayonnaise 8) 9)	64g	96g	128g
Truffle Zest	2 sachets	3 sachets	4 sachets
Glazed Burger Bun 13)	2	3	4
Premium Baby Leaf Mix**	50g	75g	100g
Pantry	2P	3P	4P
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Water for the Breadcrumbs*	2 tbsps	3 tbsps	4 tbsps
Olive Oil for the Dressing*	2 tbsps	3 tbsps	4 tbsps

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	4109 /982	702 /168
Fat (g)	52.0	8.9
Sat. Fat (g)	18.9	3.2
Carbohydrate (g)	83.6	14.3
Sugars (g)	12.6	2.2
Protein (g)	51.0	8.7
Salt (g)	3.53	0.60

Nutrition for uncooked ingredients based on 2 person recipe.  
Reference Intake of an average adult (8400kJ/2000kcal).

## Allergens

7) Milk 8) Egg 9) Mustard 13) Cereals containing gluten 14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## Cook the Chips

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel). Pop them onto a large baking tray.

Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, bake on the top shelf until golden, 25-30 mins. Halfway through, sprinkle over the **grated hard Italian style cheese**, toss to coat, then return to the oven for the remaining time.



## Macerate the Tomatoes

While everything cooks, cut the **tomato** into 1cm chunks.

Pop the **tomato chunks** into a large bowl with the **balsamic glaze** and **olive oil for the dressing** (see pantry for amount).

Season with **salt** and **pepper**, mix together, then set aside. **TIP:** The vinegar in the balsamic helps draw out some of the moisture from the tomatoes and seasons them throughout.



## Shape your Burgers

Meanwhile, peel and grate the **garlic** (or use a garlic press).

In a large bowl, combine the **garlic**, **breadcrumbs**, **salt** and **water for the breadcrumbs** (see pantry for both amounts), then add the **beef mince**.

Season with **pepper** and mix together with your hands.

Roll into even-sized balls, then shape into 1cm thick **burgers**, 1 per person. **TIP:** The burgers will shrink a little during cooking. **IMPORTANT:** Wash your hands and equipment after handling raw mince.



## Finishing Touches

In a small bowl, combine the **mayo** and **half** the **truffle zest**.

Halve the **burger buns**, then pop them onto a baking tray and into the oven to warm, 2-3 mins.

When everything's almost ready, toss the **baby leaves** with the **macerated tomatoes**.



## Bake the Patties

Pop the **burgers** onto a baking tray.

When the **chips** have 15 mins left, bake the **burgers** on the middle shelf until cooked through, 12-15 mins. **IMPORTANT:** The burgers are cooked when no longer pink in the middle.

Meanwhile, grate the **Cheddar**.

Once the **burgers** are cooked, carefully place the **Cheddar** on top of the **burgers** and return to the oven until the **cheese** has melted, 2-3 mins.



## Assemble and Serve

Pop the **buns** onto your plates and spread the **truffle mayo** over the **bases**. Top with a **cheesy burger**, a handful of **balsamic salad**, then sandwich shut with the **bun lids**.

Serve up your **craft burgers** with the **cheesy chips** and remaining **salad** alongside.

Sprinkle the remaining **truffle zest** over the **chips** to finish.

Enjoy!