

HOMEMADE DOUBLE CHEESE BURGER



INGREDIENTS

2 packet of Dara perdana chicken/beef burger (100g)

Olive oil

4 butter lettuce leaves

4 slices of red onion

8 slices of cheddar cheese

4 buns lightly toast

freshly ground pepper

½ cup mayonnaise

1 tsb toasted sesame seed

4 tsb unsalted butter

4 thin slices of tomato



Prep Time : **5 min**



Cook Time: **10min**

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Ready In: **15 min**

INSTRUCTIONS

In a small bowl, mix the mayonnaise with the sesame seeds.

Heat a large nonstick griddle or 2 nonstick skillet over moderate heat. Butter the cut sides of the hamburger buns and toast them on the griddle until golden, 4 to 5 minutes. Transfer to a platter.

Season the patties with salt and pepper. Brush the griddle with the olive oil, add the patties and cook over high heat for 2 minutes. Flip the patties and cook for 2 minutes longer, then top each one with a slice of cheddar cheese. Cook just until the cheese is melted, about 1 minute.

Stack 2 burgers on each bun. Top with the lettuce, shiso leaves, tomato and onion. Spread the top halves of the buns with the sesame mayo, close the burgers and serve.