

LOADED CHEESEBURGER PIE

Serves 6

INGREDIENTS

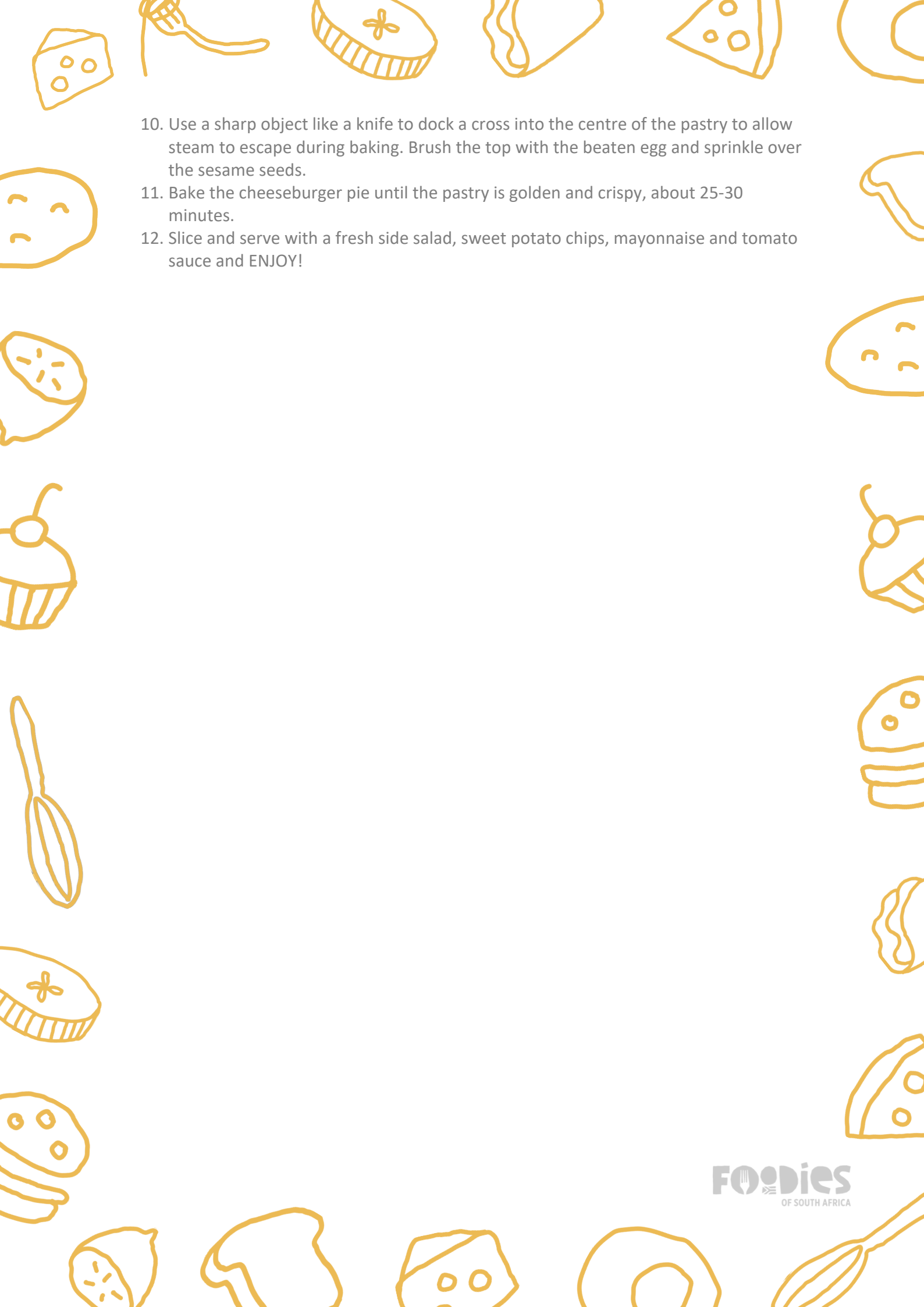
1 tbsp butter
1 onion, thinly sliced
Salt and pepper, to season
800g beef mince
4 tbsp tomato paste
3 cloves garlic, crushed
2 cubes Knorrox Beef Flavour Stock
2 tsp dried mixed herbs
2 sheets store-bought puff pastry
12 cheese slices
4-5 gherkins, sliced thinly
1 egg, beaten
2 tbsp white sesame seeds

Serving suggestions:

Side salad
Sweet potato wedges
Tomato sauce
Mayonnaise

METHOD

1. Preheat the oven to 200°C and grease a round quiche dish.
2. Melt the butter in a medium pan over a low heat and fry the sliced onion slowly until caramelised, about 10 minutes. Season with salt and pepper, to taste. Transfer the caramelised onion to a bowl and set aside, and return the pan to the heat.
3. Turn the heat up to medium-high, pour in the oil and fry the mince until browned, breaking it up whilst cooking.
4. Lower the heat to medium and add the garlic and tomato paste. Allow to cook, stirring, for 30 seconds.
5. Combine the Knorrox Beef Flavoured stock cube with 2-3 tablespoons of boiling water and stir to form a paste. Add this to the mince, along with the dried herbs, and allow to simmer for 10 minutes until the liquid has been absorbed. Season with salt and pepper to taste. Remove from heat and set aside.
6. Press one sheet of puff pastry into the greased quiche dish.
7. Arrange a layer of cheese slices over the pastry.
8. Spoon and tightly pack the cooked mince over the cheese and top with a layer of caramelised onions and then gherkins. Arrange more cheese slices over the onions and cover with a second sheet of pastry.
9. Trim the edges of the pastry with a knife, then use a fork to press the edges to seal.

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- The page is framed by a decorative border of hand-drawn orange food icons. At the top, there are icons of a slice of cheese, a slice of pizza, a round flatbread with a cross, a slice of bread, and a whole pizza. On the left side, there are icons of a round flatbread, a slice of pizza, a cupcake, a butter knife, a round flatbread with a cross, and a slice of pizza. On the right side, there are icons of a slice of pizza, a round flatbread, a cupcake, a round flatbread with a cross, and a slice of pizza. At the bottom, there are icons of a slice of pizza, a round flatbread, a slice of cheese, a round flatbread with a cross, and a butter knife.
10. Use a sharp object like a knife to dock a cross into the centre of the pastry to allow steam to escape during baking. Brush the top with the beaten egg and sprinkle over the sesame seeds.
 11. Bake the cheeseburger pie until the pastry is golden and crispy, about 25-30 minutes.
 12. Slice and serve with a fresh side salad, sweet potato chips, mayonnaise and tomato sauce and ENJOY!