



# CHORIZO BURGER

*Making a good burger is one of the ultimate pleasures in cooking and eating! We've been inspired by flavours from Spain to create this irresistible chorizo burger with smoky paprika and an oozy fried egg. A crunchy and citrusy salad of fennel, apple and rocket brings the zing and added texture along with a good dollop of homemade garlic mayo. Find the recipe for the quick mayo on our website.*

Prep time 10 minutes | Cook Time 20 minutes | Serves 2

100g beef or pork mince  
100g soft cooking chorizo, skin removed  
½ small bunch of parsley, leaves picked and most chopped  
½ small onion, peeled and finely chopped  
½ teaspoon ground cumin  
Freshly ground black pepper  
Sea salt  
1 lemon  
½ bulb fennel  
1 apple  
Vegetable oil  
2 brioche burger buns  
2 large Clarence Court hen eggs  
Smoked paprika  
Handful of rocket leaves (optional)  
Extra virgin olive oil or rapeseed oil  
Homemade roasted garlic mayonnaise, to serve

In a large bowl, scrunch up the mince and chorizo. Add the chopped parsley, onion, ground cumin, pinch of black pepper, salt, and the zest of half a lemon.

Divide the mixture in two and shape into patties. Place the patties onto a large plate lined with greaseproof paper and pop in the fridge to chill.

Meanwhile use a mandolin to shave the fennel bulb and apple into a bowl. Dress with a little lemon juice and place to one side.

When ready to cook, place a large frying pan on a medium heat. Remove the patties from the fridge and drizzle over a little cooking oil. Place them into the pan and cook on both sides for about 3 minutes each. Place the burgers on a small baking tray, and finish cooking in the oven for 5-10 minutes, before allowing to rest for a few minutes. Halve and toast the bun in the pan. When toasted, place to one side with the patties. Wipe out the frying pan and add a little more oil. Fry the eggs to your liking, sprinkle with a little sea salt and smoked paprika.

When ready to serve, take two plates. Place the base buns on the plate and spoon over a little homemade mayo. Add the rocket to the fennel and apple, then dress with a little extra virgin olive oil. Place salad on top of the mayo and top with a burger. Crown the burger with a paprika fried egg and top with the bun lid. Use a cocktail stick to secure the lid on top. Serve with grilled vegetables.



 [clarencourt.co.uk](http://clarencourt.co.uk)

Follow us on social media for more inspiring recipes, fabulous photography, seasonal collections, competitions and events.

  
Clarence Court

