

Classic Beef Burger (Serves 4)



Main Course



15 mins



Easy

A classic burger is all about simplicity done properly. Made with well-seasoned minced beef and cooked over high heat, the patty develops a rich, caramelised crust while staying juicy inside. It's served in a lightly toasted bun and topped with crisp lettuce, ripe tomato, and onion, finished with familiar sauces that let the flavour of the beef shine. No fillers, no fuss — just a well-balanced burger with honest ingredients and a satisfying bite.

Ingredients

- 500 g good-quality minced beef (80/20 lean-to-fat works best)
- 1 tsp salt
- ½ tsp black pepper
- 1 tsp Worcestershire sauce (optional but traditional)
- 4 burger buns
- 4 slices cheddar cheese (optional)

To serve

- Lettuce leaves
- Sliced tomato
- Sliced onion (raw or lightly grilled)
- Gherkins (optional)
- Ketchup and/or mustard
- Mayonnaise (optional)

OPTIONAL MEATS

Burgers work beautifully with many meats besides beef, either on their own or blended. Here are some alternatives and classic combinations.

Pork, Lamb, Veal, Duck.

Mixed-Meat Burgers

Beef + Pork, Beef + Bacon, Pork + Veal, Lamb + Beef, Chicken or Turkey + Bacon

Game Meats (Often Mixed)

Venison, Wild Boar, Rabbit

Method

Form the patties

Place the mince in a bowl. Add salt, pepper, and Worcestershire sauce if using. Mix gently — don't overwork it. Divide into four equal portions and shape into patties about 2 cm thick. Press a small dimple into the centre of each to stop them puffing up.

Cook the burgers

Heat a heavy frying pan or grill over medium-high heat. Lightly oil the surface. Cook the burgers for about 3–4 minutes per side for medium, turning once only.

If adding cheese, place a slice on top during the last minute and let it melt.

Toast the buns

Split the buns and lightly toast them cut-side down in the pan or under the grill until golden.

Tips for a truly classic result

Don't add egg or breadcrumbs — that turns it into a meatball, not a burger.

Season just before cooking for the best texture.

Good beef and high heat are the secret.