Blue Cheese Stuffed Burger

🍽 Main Course   🕐 25 mins   ★★☆☆☆ Easy

A blue cheese stuffed burger takes the classic beef burger a step further by hiding a rich, creamy centre inside the patty. As the burger cooks, the cheese softens and melts, creating a savoury contrast to the caramelised beef crust. Served simply in a toasted bun with crisp salad, it's indulgent without being complicated — bold, comforting, and deeply satisfying.

Ingredients

- 600 g good-quality minced beef (80/20)
- 120 g blue cheese (Stilton, Roquefort, or Gorgonzola), chilled and crumbled
- 1 tsp salt
- ½ tsp black pepper
- 4 burger buns

To serve

- Lettuce leaves
- Sliced tomato
- Red onion or caramelised onion
- Mayonnaise or Dijon mustard

Alternative Stuffed Burger Fillings

Cheese-Based

Cheddar + caramelised onion, Mozzarella + sun-dried tomato, Brie or Camembert + thyme, Smoked cheese + bacon bits

Meat & Savoury

Cooked bacon + cheddar, Chorizo + manchego, Black pudding + apple, Pulled pork + barbecue sauce

Herb & Butter

Garlic butter, Herb butter (parsley, chives, thyme), Mushroom duxelles (finely chopped mushrooms cooked down with butter).

Bold & Gourmet

Stilton + walnuts, Goat's cheese + honey, Blue cheese + pear, Jalapeño + cream cheese

Method

Prepare the filling

Divide the blue cheese into four small portions and lightly compress each into a disc. Keep chilled.

Form the patties

Divide the beef into eight equal portions. Flatten each into thin patties. Place a cheese disc in the centre of four patties, then top with the remaining patties. Seal the edges firmly, ensuring the cheese is fully enclosed. Gently shape into thick burgers.

Season and cook

Season the outside of the burgers with salt and pepper just before cooking.

Heat a heavy pan or grill over medium-high heat. Cook for 4–5 minutes per side, turning once, until well browned and cooked through.

Toast the buns and assemble

Lightly toast the buns. Serve the burgers immediately with salad and sauces of choice.