

The Clocktower Burger – Organic Beef Burger

Serves 4

Ingredients

600gms organic minced beef, purchased from Adrian Procter, Far Cappleside Farm, Rathmell
1 tspn Lea and Perrins
2 shallots, peeled and finely chopped
4 mini gherkins (or ½ a large one), finely chopped
2 tspn capers
1 heaped tbspn tomato ketchup
salt and pepper
vegetable oil for frying

Method

1. Place all of the ingredients above in a bowl and using a large spoon bring together. Season with a good pinch of salt and pepper.
2. Using a ring mould form the four burgers from the mixture. If you do not have a mould use a palette knife and shape the mixture into the classic burger style on a chopping board.
3. Heat some vegetable oil in a frying pan. Place the burgers in the pan and cook on both sides for approximately 2 minutes each side over a moderate heat until golden brown. Use the palette knife to flip the burgers over. Once brown on both sides place in the oven on 180 degrees for 6 minutes.

These burgers are special because they do not shrink. Adrian hangs the beef well so the tenderness and flavour really shines through. There is no excess fat released during cooking so what you see is what you get. This is a truly handsome burger!

These burgers appear on the menu at the Clocktower accompanied by real chips, onion rings in Black Sheep beer batter, red onion marmalade and a side salad. The burger itself is topped with a couple of rashers of Wensleydale bacon, wensleydale cheese and comes in a sesame bun made from Yorkshire milled flour. A real Yorkshire winner.

Stephanie Moon