Beef Burgers
Makes 2
Hands-on Time 10 minutes plus resting
Cooking Time 4 minutes plus resting

Ingredients
200-250g Steak (such as rump or ribeye)
1/4 tsp Salt
Pepper for seasoning
Oil for greasing (I use olive oil. You may want to use flavourless e.g. sunflower or vegetable)
2 Brioche buns (such as Sourdough Demi-Brioche Buns)

Equipment
Kitchen scissors
Food processor
Bowl
Baking parchment
Frying pan
Kitchen paper
Foil
Spatula

Snip the steak up into chunks and add to the food processor. If the steak is fatty only add a little, discard the rest.

Scatter the salt over the top along with a couple of twists of freshly ground pepper.

Pulse the steak a couple of times before leaving the machine running for 1 minute on a low speed until you have a smooth mince.

Transfer the beef to a bowl and set aside to rest for 15 minutes.

Lay a piece of baking parchment on the worktop next to you.

Take half of the beef and shape it into a round. Flatten it as much as possible and place onto the parchment. Repeat with the remaining beef, placing it next to the first burger.

If you are planning on cooking the burgers later, cover with another piece of parchment and leave them to rest in the fridge. Remember to take them out ahead of cooking, allowing them to come to room temperature. You can also place them in a freezer bag and freeze at this point if you're making them in advance.

When you're ready to cook the burgers pour a drop of oil into a frying pan and wipe around with a piece of kitchen paper.

Place the pan over a medium heat and leave for a couple of minutes until it has fully heated up.

Place a sheet of tin foil on the worktop whilst you wait for this to happen.

Add the burgers to the pan and keep an eye on them, they should only need 2 minutes each side.

When you have nearly finished cooking the burgers, press down on the tops of them using a spatula to release a little juice and flip them back over to bathe them a little in the beefy flavours.

Transfer the burgers to the tin foil. If you're having a cheeseburger place a piece of cheese on top of the burgers now.

Draw the sides of the foil up so you make a tent and seal.

Leave the burgers to rest for 5 minutes whilst you prepare you buns.

Unwrap the burgers when the 5 minutes are over and plate up.

Enjoy!