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## LANCEWOOD® HAMBURGERS WITH MOZZARELLA STUFFING

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SERVES: 4

### LANCEWOOD® PRODUCTS

- Mozzarella FSI
- Mozzarella

### INGREDIENTS

500 g minced beef  
1 small onion, grated  
1 clove garlic, crushed  
20 ml braai salt  
45 ml finely chopped parsley  
5 ml dried mixed herbs  
15 ml balsamic vinegar  
4 thick slices **LANCEWOOD® Mozzarella**

### METHOD

Mix together the mince, onion, garlic, braai salt, parsley, mixed herbs and balsamic vinegar. Shape into 8 balls. Flatten each ball and place a slice of cheese on top of 4 of the flattened balls (the cheese slice should be a little smaller than the meat pattie - trim cheese slice accordingly if necessary.) Place the other 4 flattened balls on top and press the edges closed to join. This will flatten it - reshape into a thicker hamburger pattie once the edges are sealed. Brush with olive oil on both sides and fry in a heated griddle pan until done to your liking.

Serve with lettuce, tomato, avocado and bacon on a hamburger roll or for a low carb version, replace the hamburger roll with a fried brown mushroom.

**To finish:**

Serve with sauce of your choice.

**Cook's Notes:**

Add a pinch of chilli flakes for a hotter version.

Use lamb mince instead of beef and serve with tzatziki.