



Making your own smokey BBQ cheeseburger



Ingredients

- 1 large sweet potatoes
- 1.5 clove of garlic
- 50 gram Smokey BBQ cheese
- 1 beef burger
- Cucumber
- Spinach
- Gherkin
- Crème fraîche
- Red onion
- Possibly sesame seeds and fresh herbs

Preparation

1. Peel and crush 3 cloves garlic.
2. Bring a medium pan of water to the boil and cook the garlic cloves with it.
3. Cut the sweet potato lengthwise into 4 equal slices.
4. Cook the sweet potato slices al dente for five minutes and rinse with cold water.
5. Chop the cheese, red onion, cucumber and gherkin.
6. Grill the sweet potato on one side on the barbecue or in a pan. Grill the burger as well.
7. Remove half of the sweet potato slices and the burgers from the barbecue or pan and place them with the grilled side up.
8. Place the cheese slices on top and grill again bottom-side down on the barbecue or in the pan.
9. Finish the burgers by placing the spinach on top of the cheese, then the burgers with cheese on top and the rest of the garnish on top.
10. Brush the sweet potato slices you will use for the top of the cheeseburger with crème fraîche and place them on top of the burger.