

# HOMEMADE DOUBLE CHEESE BURGER



## INGREDIENTS

2 packet of Dara perdana chicken/beef burger (100g)  
Olive oil  
4 butter lettuce leaves  
4 slices of red onion  
8 slices of cheddar cheese  
4 buns lightly toast  
freshly ground pepper  
½ cup mayonnaise  
1 tsb toasted sesame seed  
4 tsb unsalted butter  
4 thin slices of tomato



Prep Time : 5 min



Cook Time: 10min



Ready In: 15 min

## INSTRUCTIONS

In a small bowl, mix the mayonnaise with the sesame seeds.

Heat a large nonstick griddle or 2 nonstick skillets over moderate heat. Butter the cut sides of the hamburger buns and toast them on the griddle until golden, 4 to 5 minutes. Transfer to a platter.

Season the patties with salt and pepper. Brush the griddle with the olive oil, add the patties and cook over high heat for 2 minutes. Flip the patties and cook for 2 minutes longer, then top each one with a slice of cheddar cheese. Cook just until the cheese is melted, about 1 minute.

Stack 2 burgers on each bun. Top with the lettuce, shiso leaves, tomato and onion. Spread the top halves of the buns with the sesame mayo, close the burgers and serve.