



Bavarian Cheeseburger with St. Mang

For 4 burgers

600 g beef, chuck eye roll is particularly juicy, freshly ground by butcher
2 T. butter
1 clove of garlic
1 sprig of thyme
3 T mayonnaise
1 T grated horseradish (optional)
2 red onions
Sea salt, pepper
4 soft pretzel rolls or hamburger buns
180 g St. Mang Bavarian Made Limburger 40%
4 lettuce leaves
2 pickles
100 g long scarlett radish or 8 summer radishes
2 T sauerkraut

For the sweet potato wedges:

800 g sweet potato
1 lime
1 T maple syrup or honey
3 T olive oil

1. Preheat oven to 200° C on convection grill setting. Wash and dry sweet potatoes and lime: Cut sweet potatoes into wedges around 2 cm thick. Zest lime with a fine grater, then squeeze out the juice. In a bowl mix 1 T lime juice with 1 T maple syrup and olive oil. Coat sweet potato in mixture, then place on parchment on baking sheet and season with salt and pepper. Bake on center rack for around 30 minutes, turning the temperature up to 220° C for the last 5 minutes.

2. While the sweet potato wedges are cooking, make the burgers: Form 4 around 1.5 cm thick patties from the ground beef. Fry the burgers in a large pan in 2 T bubbling, melted butter with the pressed garlic clove and sprig of thyme over medium/high heat for 2-3 minutes on each side. The burgers should still be light pink. Remove from pan and season with sea salt and freshly ground pepper. Burgers can also be cooked on a grill for around 6-8 minutes.

3. Mash 100 g of sweet potato without the skin with a fork, then mix with 3 T mayonnaise and lime zest. Add horseradish to taste. Peel red onions, slice into thin rings and marinate in the rest of the lime juice and a pinch of salt. Slice pickles and radish into rounds.



4. Slice hamburger buns in half and toast cut-side down in a pan until golden brown. Slice St. Mang Bavairan Made Limburger to desired thickness. Spread sweet potato mayonnaise onto the bottom buns, and add one lettuce leaf and a hamburger patty to each. Cover the warm patties with St. Mang Bavarian Made Limburger. Garnish with marinated onions, pickle and radish slices, and sauerkraut, then cover with top bun. Serve with sweet potato wedges and remaining dip.

