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His Royal Highness The Prince Charles,
Duke of Rothesay

Mey Selections Beef Burgers with John o Groat Tattie Chips.

Ingredients

For the burgers

- 1 red onion
- 200ml/7fl oz red wine vinegar
- 80g/3oz caster sugar
- 600g/lb 5oz Mey Selections topside beef, minced (your butcher can do this)
- Salt and freshly ground black pepper
- 4 fresh white rolls (We recommend MacDonalds Bakery or Reids of Caithness)
- 100g/3½oz sliced gherkin
- 8 slices cooked streaky bacon
- 1 Little Gem lettuce

For the mustard mayonnaise

- 2 Caithness free-range egg yolks
- 100ml/3½fl oz vegetable oil
- 25ml/1fl oz white wine vinegar
- 1 tbsp wholegrain mustard

For the chips

- 800g/1lb 12oz John o Groat tatties peeled and cut into chunky chips
- Vegetable oil, for deep fat frying
- 1 bunch of rosemary
- Salt

Method

1. Thinly slice the red onion and place in a bowl with the red wine vinegar and sugar. Set aside to pickle while you make the burger.
2. Season the mince to your taste with sea salt and pepper and shape into 150g/5½oz patties using your hands. Set aside.
3. Separate the egg yolks into a bowl and gradually stir in the oil until creamy in consistency, whisking all the time.
4. Stir in the wholegrain mustard and vinegar, season to taste and refrigerate.
5. Heat the vegetable oil in a deep fat fryer to 130C/275F
6. Deep fry the rosemary for 30 seconds, remove with a slotted spoon and drain on a plate lined with kitchen paper. Chop the rosemary finely, mix it with the sea salt and leave to one side.

7. Peel and cut the potatoes into chunky chips, deep fry the chips for 3-4 minutes at 130C/275F. Remove with a slotted spoon and drain on a plate lined with kitchen paper.
8. Increase the heat of the oil to 180C/350F and fry again until crisp. Remove with a slotted spoon, drain on kitchen paper and then toss the chips in the chopped rosemary and salt, to taste.
9. Preheat a grill to hot. Cook the burgers for 4-5 minutes each side under the grill.
10. Layer the burger on the roll with gherkin, bacon and reserved onion. Serve with the hot rosemary-salted chips and mustard mayonnaise