FOODIE CITY WARSAW

MINI SMASH BURGERS WITH COLESLAW AND FRIES – RECIPE

4 servings • 2 mini burgers per person

INGREDIENTS:

BURGERS AND TOPPINGS:

- 8 — mini burger buns
- 440 g — minced beef, about 20% fat
- 120 g — sliced cheddar
- about 5 g — salt
- 1 g — black pepper
- 20 g — oil for the buns and, if needed, the pan
- 80 g — sliced pickles
- 64 g — onion
- 64 g — iceberg lettuce

BURGER SAUCE:

- 80 g — mayonnaise
- 40 g — ketchup
- 24 g — American mustard
- 32 g — finely chopped pickles
- 16 g — finely chopped onion
- 16 g — pickle brine
- 1.5 g — smoked paprika
- 1 g — garlic granules
- salt — to taste

COLESLAW:

- 300 g — white cabbage
- 80 g — carrot
- 30 g — onion
- 60 g — mayonnaise
- 15 ml — cider vinegar or lemon juice
- 6 g — sugar

- 3 g — salt
- black pepper to taste

FRIES:

- 800 g — potatoes
- 25 g — oil
- salt to taste

METHOD:

COLESLAW AND SAUCE:

- Finely shred the cabbage, grate the carrot and finely chop the onion.
- Mix the mayonnaise, vinegar or lemon juice, sugar, salt and pepper.
- Toss with the vegetables, taste and chill.
- Separately mix all the burger sauce ingredients.
- Refrigerate until assembly.
- Slice the burger pickles and onion and shred the lettuce.

FRIES:

- Preheat the oven to 220°C conventional or 200°C fan.
- Cut the potatoes into even fries, rinse and dry thoroughly.
- Toss with the oil.
- Spread in a single, uncrowded layer on baking trays.
- Bake for about 30–40 minutes, turning halfway, until tender inside and golden outside.
- Salt after baking.
- If using frozen fries, replace the potatoes with them and follow the packet instructions; do not automatically add the full amount of oil.

BUNS AND TIMING:

- Split the buns, lightly brush the cut faces with oil and arrange cut-side up on a tray.
- Toast in the hot oven for about 3–5 minutes until lightly golden, ideally near the end of the fries' cooking time.
- Set the buns aside.
- If you need to hold cooked patties, reduce the oven to about 80°C and let it cool before putting the meat inside.
- With one oven, bake the fries and buns first, then fry the patties.
- For the best result, assemble and eat straight after frying.

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SMASH BURGERS:

- Divide the chilled beef into 8 loose balls of 55 g.
- Do not overwork it or mix in salt.
- Heat a frying pan or griddle thoroughly and work under the extractor.
- Place a few balls on the pan, leaving room.
- Immediately flatten firmly with a burger press or rigid spatula, pressing for a few seconds.
- Season with salt and pepper.
- Cook for about 60–90 seconds until deeply browned underneath.
- Scrape under each patty and flip, preserving the crust.
- Add cheddar and cook for another 30–60 seconds or until fully cooked.
- Do not press again after flipping.
- Times are approximate: check at least 75°C for 30 seconds in the centre with a clean thermometer, inserting the probe from the side.
- When working in batches, hold cooked cheddar-topped patties briefly on a clean, warmed tray in an oven at about 80°C.
- The meat should stay at or above 63°C.

ASSEMBLY AND SERVING:

- Spread sauce on the bun bases.
- Add lettuce, a hot cheddar-topped patty, pickles and onion.
- Close with the bun tops.
- Serve two mini burgers per person with coleslaw and fries.
- For a buffet, assemble close to serving and arrange on a tray.
- Keep coleslaw cold and serve separately.
- Transfer hot fries into a preheated chafing dish and keep at or above 63°C; use a shallow layer, avoid a tight lid and replenish in small batches.

NOTES:

- Prepare the toppings, sauce and coleslaw before frying the beef.
- This lets you assemble the burgers while the patties are still hot.
- Keep raw meat and its utensils separate from vegetables, sauces and cooked burgers.
- Hold cooked patties only briefly to prevent drying.

ENJOY!