



SMOKEY AIOLI SMASH BURGER

INSPIRED BY: CARO

I created this special recipe for my foodie friends who are always wanting to try out something fun, new and innovative.

Yield: 4 servings // Prep time: 5 mins // Cooking time: 25 mins // Total time: 30 minutes

BEEF

- 4 medium Tortillas
- 500g Beef mince (best quality you can afford)
- 1 teaspoon Salt
- ½ teaspoon Freshly ground pepper
- 1 tablespoon Olive oil
- 4-8 slices Cheese
- 1 small Red onion pickled or fresh
- 1 cup Aioli (see recipe below)
- 1 medium Tomato sliced
- 4 rashers Bacon
- 1 Avocado sliced

AIOLI

- 1 large Egg
- 1 clove Garlic
- 1 tablespoon Mustard
- 1 tablespoon Lemon juice
- 1 cup Sunflower oil or ½ cup olive oil and ½ cup sunflower oil
- ¼ teaspoon Smoked paprika
- ½ teaspoon Salt
- ¼ teaspoon Freshly ground pepper
- 2 cups Sweet potato chips (prepare in the airfryer)

METHOD

1. Divide the mince into 4, take each 1/4 and press out onto a tortilla leaving a 1 cm border all along the edges. Season each tortilla well with salt and pepper.
2. Heat a drizzle of olive oil in a pan - the pan should be as hot as it can get before it starts smoking.
3. Cook the tacos one at a time - start with the meat side down. Place another pot onto the taco, so it is weighed down as it sears.
4. Cook for 4 minutes or so or until the meat has browned and created a nice crust. Now carefully flip the burger so the tortilla is heat side down.
5. Add the cheese and place a lid on so the cheese can melt a little (don't let the tortilla burn).
6. Now add all the other goodies like the aioli, tomato, bacon, avocado, etc. and fold the tortilla in half to enjoy!

TO MAKE THE AIOLI

1. Carefully break the egg into a long thin vessel (that will fit the head of your stick blender).
2. Add the garlic, mustard, lemon juice, paprika and seasoning and carefully top up with the oil making sure the egg yolk doesn't break.
3. Carefully immerse the stick blender - make sure the head lands with the yolk centered in the blade area. Start blending slowly - you will hear the oil and egg start emulsifying.
4. Pull the stick blender up slowly until you have a thick, glossy mayonnaise. Season to taste.