



**HENRI WILLIG**  
*The Cheese Family*

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Monday till friday 08:30 - 17:00

## Pepper cheese burger



### Ingredients

- 4 4 slices of pepper Gouda
- 25 25 grams butter
- 4 4 hamburgers
- 2 2 onions, cut into thin rings
- 4 4 rolls
- 2 2 tablespoons tomato ketchup or red pesto
- 1 1 tablespoon freshly chopped parsley, chives or thyme

### Preparation

Heat the butter and fry the hamburgers until brown. Remove them from the pan and set aside. Fry the onion rings in the remaining fat. Halve the rolls, and toast them or briefly brown them under a preheated grill. Spread the rolls with tomato ketchup or pesto and place the hamburgers and onion rings on top. Cover with a slice of pepper Gouda. Briefly place the pepper cheeseburgers under a hot grill, until the cheese has melted slightly. Sprinkle the fresh herbs on top.

**TIPS** Pepper Gouda can be substituted with plain Gouda, garlic and herb Gouda, Gouda hot & spicy, a mild ewe's cheese or organic mild (Dutch) cheese.

Why not substitute the hamburgers with thick slices of roasted ham on the bone, gammon, or strips of kebab meat.