



## Smokey BBQ Cheeseburger



### Ingredients

- 2 large sweet potatoes
- 3 cloves of garlic
- 100 grams of Smokey BBQ cheese
- 2 beef burgers
- Cucumber
- Spinach
- Gherkin
- Crème fraîche
- Red onion
- Possibly sesame seeds and fresh herbs

### Preparation

1. Peel and crush 3 cloves of garlic.
2. Bring a medium pan of water to the boil and cook the garlic cloves with it.
3. Cut the sweet potato lengthwise into 4 equal slices.
4. Cook the sweet potato slices al dente for five minutes and rinse with cold water.
5. Chop the cheese, red onion, cucumber and gherkin.
6. Grill the sweet potato on one side on the barbecue or in a pan. Grill the burgers as well.
7. Remove half of the sweet potato slices and burgers from the barbecue or pan and place them with the grilled side up.
8. Place the cheese slices on top and grill again bottom-side down on the barbecue or in the pan.
9. Finish the burgers by placing the spinach on top of the cheese, then the burgers with cheese on top and the rest of the garnish on top.
10. Brush the sweet potato slices you will use for the top of the cheeseburger with crème fraîche and place them on top of the burger.