



Classic Barbeque Burgers

For the Burger Bun:

- 1 x sachet (600g) Lighthouse White Vienna Crusty Bread Mix
- 350mL lukewarm water
- 1 x sachet (6g) yeast (included in bread mix or use one of our Lighthouse Yeast + Bread Improver Sachets)
- 1 (50g) large egg, lightly beaten
- Sesame seeds or Poppy seeds, optional

For the Filling: (you can be as creative as you like but we kept it simple)

- 6 x Beef patty
- 2 cups Baby spinach leaves
- 2 Avocado
- 2 Large tomato
- 1 Red onion
- ½ cup Torn basil leaves
- Ketchup, mayonnaise and mustard

Place bread mix and yeast in a large bowl. Add lukewarm water and mix with a fork to form a dough, mix further with hands to bring dough together.

Turn the dough out onto a well-floured surface, knead for 8-10 minutes (applying extra flour to prevent the dough sticking) until the dough is soft and elastic.

Place dough into a lightly greased bowl, cover with a clean damp cloth then leave in a warm place until dough doubles in volume (approx. 45 mins).

Alternatively, the dough can be made using the bread and pizza dough setting on your bread machine. Follow the instructions on your bread machine manual to replace steps 1-3.

Preheat oven to 220°C conventional / 200°C fan-forced.

Turn dough out on a lightly floured surface and knead lightly for 1 minute. Divide dough into 12 equal sized pieces (approximately 50g). Roll the dough into rounds and place onto a lined baking tray, cover with a clean damp cloth and leave in a warm place until dough has doubled in sized (approximately 20 minutes). Alternatively place the dough on two trays to ensure the dough do not join together during proofing.

Brush the surface of the dough with the lightly beaten egg; sprinkle the top with sesame seeds or poppy seeds. Place baking tray into the preheated oven. Bake for 10-15 minutes or until golden brown. Place onto wire rack and allow to cool.

Spread condiment sauces as desired on the bun, top first with cooked beef patty, then followed by tomato, avocado, red onion, torn basil leaves and baby spinach.