The Blue Monty

Beef patty with Dorset watercress and Blue Vinny Cheese

Serves 4

4 x 70g/6oz minced chuck beef patties (5” in diameter)
Monty’s red onion chutney
Beer batter
Seasoned plain flour
12 Rings of sliced white onion
Brioche bun
Watercress
Sliced Tomato
Mayonnaise
Streaky Bacon
Crumbled Blue Vinny cheese

MONTY’S RED ONION CHUTNEY
4 finely sliced red onions
Tbsp olive oil
1 Bay Leaf
50ml balsamic vinegar
100g dark soft brown sugar
Salt and Pepper
Sautee the red onion and bay leaf in the olive oil over a medium heat until very soft and translucent, add vinegar and sugar and reduce until thick, remove bay leaf, season to taste and allow to cool.

BEER BATTER
75g plain flour
25g Corn Flour
1tsp Baking powder
1tsp Dried Thyme
Pinch of salt and pepper
Medium/Dark beer
Mix all dry ingredients and add beer until required consistency.

METHOD

- Griddle the seasoned beef patty on a medium heat for 4mins on either side (6mins for well done), whilst on the grill, top with crumbled Blue Vinney and crispy bacon
- Flour onion rings and place in beer batter, deep fry at 180° until crispy.
- Toast brioche bun until warm and soft with a little colour, layer mayonnaise, watercress and tomato followed by the beef, cheese and bacon. Top with onion rings and secure bun lid in place with a skewer.

Chef Is Marc Bown