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Italian Turkey Burger

Try this Italian Turkey Burger with mozzarella, herbs and tomato.

If you have already visited my Burger Making Tips page, are experienced in burger making or are a regular visitor to Hamburger Recipes.com please ignore the [\(links\)](#) below.

[\(A note on my measuring units\)](#)

Serves 4

For The Patties:

1lb/500g ground turkey ([how to grind your own meat](#))

1 clove garlic crushed

2 pinches dried oregano

4 pinches paprika powder

a little pepper, fresh ground is better

a little salt

1 hand fresh bread crumbs

1 egg lightly beaten

1 quarter chicken bouillon/stock cube dissolved in 2 to 3 tablespoons water

For on top of the Patties:

4 thickish slices of mozzarella cheese, to be placed on top of the patties when they are about 3/4 way done allowing the cheese to melt

For the Rolls:

4 rolls

4 thick slices tomato, pan fried in a little olive oil until soft and left to cool

Mix all the patty ingredients thoroughly, leaving the salt for after the patties are cooked if you prefer ([how to season meat](#)).

Make sure the mixture is cool. Divide mixture into 4 equal balls and mold into patties ([how to mold patties](#)).

Cook on medium heat under the grill, on the barbecue or in a pan ([how to regulate cooking temperature](#)) until the patty is cooked through or the internal temp reaches 175F/80C ([when is my patty cooked?](#)).

Split the rolls and toast the cut surfaces lightly (under grill, on barbecue or in pan) just before the patties are done. Place the cooled fried tomato on the bottom half, add the patty with melted mozzarella and the other half of the roll.

Bon Appetit!