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Margherita Pizza Burger

Another of my Pizza Burgers. This time it's a Margherita Pizza Burger. Just as great tasting and as easy to make as the others. Pizza Burgers are fun alternatives to regular burgers and can easily be adapted to personal tastes and the availability of ingredients.

This Pizza Burger uses Hamburger Recipes.com's [Basic Hamburger](#) patty as a base (recommended) but you could use any store-bought burger patty for convenience.

Serves 4

For the Base:

- 4 hamburger patties

For the Topping:

- 2 tomatoes drained (canned)
- 1 generous teaspoon tomato puree
- 1 small dash olive oil
- 2 pinches dried basil
- 1 pinch ground black pepper
- 1 tiny pinch salt
- mozzarella cheese sliced, enough to cover 4 patties or about a handful of grated dry mozzarella

For the Rolls:

- 2 fresh bread rolls, about the same size as the patties
- butter

Chop the tomatoes into small cubes, add the puree, basil, pepper, salt, olive oil and mix thoroughly.

The patties should preferably be broiled under a grill or cooked on a Weber-like barbecue with the lid on.

Grill/broil the patties until half cooked and flip them over. Barbecue:- immediately spoon the sauce onto the patties, cover liberally with cheese and put the lid on the barbecue. Oven/Broiler:- wait a minute or two after turning the patties before you add the toppings. The burgers are ready when the cheese has melted.

I have made these Margherita Pizza Burgers in a frying pan and it works quite well but you have to pre-warm the sauce before you spoon it onto the turned patties and cover the pan with a lid.

Split the rolls and toast the cut surfaces lightly (under grill, on barbecue or in a dry pan) just before the patties are done. Spread a little butter on the toasted surfaces, add the patty and enjoy a great tasting Pizza Burger.

You could use 4 rolls and top the patty with the other half but I prefer them this way.

Bon Appetit!