




## Gourmet burger wrapped in bacon with melted brie

Add a few slices of avo for next-level indulgence.

 Less than 30 minutes    **Serves:** 4

**Recipe Type:** Mains

### Ingredients

#### Main ingredients

- 2 tbsp maple syrup
- 1 tbsp dijon mustard
- 8 slices PnP streaky bacon
- 4 PnP Kingsize Beef Burger Patties
- 125 grams brie cheese, sliced
- 4 PnP Jumbo Hamburger Buns
- 1 handful baby lettuce leaves

### Method

- **Mix** together maple syrup and mustard.
- **Wrap** 2 slices of bacon, at right angles, around each patty and place patties on lined baking tray and refrigerate for 15 minutes.
- **Baste** patties with maple-mustard marinade and braai for 2-3 minutes each side or until cooked through, placing the brie slices on top of patties after turning.
- **Slice** and butter rolls, toast on the grid.
- **Top** with lettuce and patties and serve with homemade potato crisps.