

Pork burger with sundried tomatoes, mozzarella and anchovies

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Mix all the ingredients together with the mince in a bowl, and combine well. Divide into 4 balls and form the burgers.

Warm a griddle/pan and coat with a little oil. Cook the burgers for 2-3 minutes on each side, turning once during cooking. Preheat the oven's grill.

Place a burger on each pitta, and then add 3 pieces of sundried tomato. Cover with mozzarella and garnish with anchovies. Place under the grill until the mozzarella melts, and serve, if desired, with fried potatoes and rocket leaves.

Ingredients:

400g finely ground pork mince (with fat)

1 medium onion, grated

3 tbsps finely chopped parsley

100g (4 slices with crusts removed) stale bread, soaked in milk and squeezed

1 tsp mustard

1 medium tomato, grated

1 tsp vinegar

1 egg

1 tsp olive oil + more

for coating

Salt, pepper, cinnamon

Garnish:

10 anchovy fillets sliced lengthways

12 pieces sundried tomatoes

1 ball mozzarella (150g), thinly sliced

4 small Greek pitta breads, sprinkled with oil and warmed in the oven

Rocket leaves and fried potatoes (optional)

Source: incyprus.philenews.com