

## **Herb Goat Cheese Burger with Avocado and Roasted Garlic Aioli**

Serves 8

The tangyness of the goat cheese really liven up this burger. The layers grilled beef, soft cheese and creamy avocado create a great variety of textures making every bite exciting.

4 pounds of freshly ground beef sirloin seasoned with salt and pepper and formed into 8 ounce patties  
8 cloves of garlic  
¼ cup extra virgin olive oil  
¼ cup mayonnaise  
8 ounces fresh goat cheese  
1 tablespoon each of minced chives, parsley and basil  
2 avocados, halved and pitted  
salt and pepper to taste  
8 hamburger buns

### **Roasted Garlic Aioli**

Preheat oven to 325°

Place garlic in a small oven proof skillet with the ¼ cup oil. Cover with parchment paper and tin foil and roast in the oven for 20 minutes. Remove the pan and allow to cool for 15 minutes.

Puree the roasted garlic with the mayonnaise until smooth.

### **Herb Goat Cheese**

Place the goat cheese in a medium size mixing bowl and allow the cheese to come to room temperature then fold in the chopped herbs.

### **Preparation**

1. Grill your burgers to your desired doneness.
2. Toast the buns and spread a spoonful of the garlic aioli on the underside of the top of the bun.
3. Place burgers on the bottom part and top them with a spoonful of the goat cheese and using the side of a spoon slice some avocado and place on top.
4. Serve and prepare for a wave of compliments!

