CHEF HASS · LEICESTER

DESISMASH STARTER RECIPE

Your free recipe: the Desi Smash burger with mint-coriander chutney mayo.



25 years of spice work, smashed fresh. Cook it at home.

THE DESI SMASH BURGER

Makes 4 burgers | Prep 15 min | Cook 10 min | Spice: medium

The burger that started DesiSmash: a thin, crispy smashed patty with chilli, coriander and ginger-garlic in the meat, so the spices bloom in the fat on the pan.

DESI PATTY (BEEF)

- 560g 80/20 beef mince (cold)
- 2 green chillies, finely diced (deseed for less heat)
- 15g fresh coriander, finely chopped
- 1 tbsp ginger-garlic paste
- 1 tsp ground cumin
- 1 tsp ground coriander
- 1 tsp garam masala
- 1 tsp fine salt

TO BUILD

- 4 brioche buns, buttered
- 8 slices American cheese
- Dill pickles and thin red onion
- Mint-coriander chutney mayo (below)

METHOD

1. Weigh the mince into balls. **Original: 57g (2 oz). Desi: 70g (2.5 oz).** Two balls per burger. Keep them cold.
2. Heat a cast-iron pan or flat griddle until very hot (200°C). A heavy pan is essential. Dry or with a thin film of oil.
3. Put the ball down, then press hard with a flat, heavy press (or a small pan on baking parchment) for 10 seconds. Thin is the goal. Season with salt and pepper (Original).
4. **Beef: 60 to 90 seconds** on the first side until the edge is dark and lacy. Scrape under with a stiff spatula so you keep the crust, flip, add cheese, cook **30 seconds**. **Chicken:** 2 minutes, flip, cheese, 60 to 90 seconds more.
5. Stack the second patty on top. Toast the brioche bun in butter. Assemble bottom bun to top bun.

Using the Chef Hass Desi Smash Spice Blend? Swap the dry spices (cumin, coriander, garam masala, chaat masala) for **2 tsp of the blend** per 560g of mince. Keep the fresh chilli, herbs and ginger-garlic.

CHICKEN VERSION

- 560g chicken thigh mince
- 10g fresh mint and 10g coriander, chopped
- 2 green chillies, finely diced
- 1 tbsp ginger-garlic paste
- 1 tsp chaat masala
- 1 tsp crushed toasted cumin seeds
- 1 tsp fine salt

MINT & CORIANDER CHUTNEY MAYO

Makes about 150g | Keeps 3 days

- 90g mayonnaise
- 25g thick Greek yogurt
- 10g mint leaves
- 15g fresh coriander
- ½ green chilli
- 1 tsp lemon juice
- ¼ tsp roasted ground cumin
- ¼ tsp chaat masala
- Pinch of salt and sugar

Blitz herbs, chilli, lemon and spices to a paste (add 1 tsp iced water only if needed). Fold into mayo and yogurt. Keeps 3 days.

CHEF HASS TIPS

- Cold mince only. Warm meat sticks to the press and loses its lace edge.
- Do not move the patty while it cooks. Let the crust form, then scrape.
- Salt the outside of Original patties on the pan, not in the mix, so they stay tender.
- Spice the Desi patties on the day. The salt in the mix will firm them up if left overnight.

Allergens. These recipes use gluten (buns), milk (cheese, butter, yogurt), egg (mayonnaise), sesame, mustard and celery in some sauces. Check every label, and tell anyone you cook for. Cook all meat until piping hot all the way through: beef patties until no pink remains, chicken to 75°C in the centre.

Want all 10 burgers, 5 sauces and the full home recipe book?
The complete **Desi Smash At Home Recipe Book** and the **Chef Hass Desi Smash Spice Blend** are available on our website. Or order a finished burger for collection or delivery in Leicester, Friday to Sunday.

Home cooking is your own responsibility. Wash hands, keep raw meat away from ready-to-eat food, and eat or chill leftovers within two hours.