



# Cheeseburger pie

50'  
Hands on

40'  
Cook Time

8-10  
Portion(s)

2  
Difficulty



## Method

### For the crust

- Preheat the oven to 180°C (350° F) set to fan.
- Grease a 28 cm round [cake pan](#) with the butter, dust with the flour, and set it aside until needed.
- Dust your working surface with a little flour and use a rolling pin to roll out the kourou dough sheet into a 30 cm circle.
- Carefully transfer the sheet to the cake pan, covering its bottom and sides.
- Spread a piece of parchment paper on the bottom and fill it with legumes as pie weights, so that the crust does not rise while baking.
- Bake in the oven for 20 minutes.
- Remove the pie weights along with the parchment paper and bake for 10 more minutes.
- Take the cake pan out of the oven and let it cool.

### For the filling

- Place a [pot](#) over medium heat and add the olive oil.
- Sauté the ground beef for 4-5 minutes, until golden brown, by stirring with a serving spoon.
- Finely chop the onion, the pepper, the garlic, and sauté them for about 3-4 minutes.
- Add the tomato paste and sauté for 1 more minute.
- Deglaze the pot with the red wine, add the canned tomatoes, the oregano, the parsley, salt, pepper, and mix.
- Cook for 4-5 minutes until the juices of the tomato reduce and then remove the pot from the heat.
- Transfer the filling into a [bowl](#) and let it cool.
- Add the dry breadcrumbs and mix with the serving spoon.

### For the bechamel sauce

- Place a saucepan over medium heat and melt the butter.
- As soon as the butter melts, add the flour and whisk well until there is a uniform paste.
- Cook for 1 minute and add the milk in 3 batches by whisking constantly.
- Let the milk come to a boil and remove the pot from the heat.
- Add the mustard, salt, pepper, the 150 g cheddar, and whisk until the cheese melts.
- Set the saucepan aside until the bechamel sauce is needed.

### To assemble

- Preheat the oven to 200°C (390° F) set to fan.
- Spread the ground beef mixture on top of the crust and make sure that it covers the whole surface.
- Pour the bechamel sauce over the ground beef.
- Sprinkle with the 50 g cheddar and bake in the oven for 8-10 minutes, until the bechamel sauce is golden.
- Remove the pie from the oven and let it slightly cool.
- Cut into pieces, sprinkle with thyme, and serve -optionally- with BBQ sauce.

## Ingredients

### For the crust

- 1 tablespoon(s) butter
- 1 tablespoon(s) all-purpose flour
- 1 kourou dough sheet

### For the filling

- 3 tablespoon(s) olive oil
- 500 g ground beef
- 1 onion
- 1 red bell pepper
- 2 clove(s) of garlic
- 1 tablespoon(s) tomato paste
- 50 g red wine
- 400 g canned tomatoes
- 1 teaspoon(s) oregano
- 1 bunch parsley, finely chopped
- salt
- pepper
- 100 g dry breadcrumbs

### For the bechamel sauce

- 40 g butter
- 40 g all-purpose flour
- 400 g milk, 3,5% fat, lukewarm
- 1 tablespoon(s) mustard, Dijon
- salt
- pepper
- 200 g cheddar, grated

### To serve

- thyme
- [BBQ sauce](#)

## Διατροφικός πίνακας

### Nutrition information per portion

506 Calories (kcal)	33.0 Total Fat (g)	16.0 Saturated Fat (g)	30.0 Total Carbs (g)
25%	47%	80%	12%

6.2 Sugars (g)	21.0 Protein (g)	2.3 Fibre (g)	1.1 Sodium (g)
7%	42%	9%	18%