

Good burgers of slow love

By CAM LUCADOU-WELLS

SOME people initially mistake JB Charcoal Grill for a famous mass-produced burger chain but they couldn't be further from the truth.

The traditional Yugoslav restaurant on Stud Road, Dandenong, makes its hand-made burgers with slow love, and is getting a well-earned reputation for quality ingredients and generous serves.

Most diners prefer to pre-order as the kitchen staff slowly sizzle the 30-centimetre smoked pljeskavice patty, made of a fine, lean pork and beef mince combination from Springvale's Dunav Butchery.

It is slid into a long bun filled with roasted capsicum and feta spread, oiled lettuce, garlic-marinated roast capsicum slices and onion.

Natasha Trkulja had been working in the JB kitchen for some time

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DINE GLOBAL**

before she and husband Danny bought the business some years ago.

She grew up learning to cook and prepare the traditional way in the Serbian province of Vojvodina.

She recommends a side drink of kefir – a yoghurt culture made by Mountain Shepherd Cheese in Dandenong – to help digest the filling meals.

Otherwise there are imported drinks such as Cockta – a type of cola – and juices.

The kitchen's cooks are steeped in the traditional Bosnian and Serbian-style cooking.

One prepares the burek – a layered bread built of dough that has been miraculously stretched

a metre long and membrane-thin over the hotplate.

She sprinkles on some filling, then folds the dough into a parcel, which is later enveloped by three more layers of dough and filling.

The bureks emerge from the oven chunkier than a thick-crust pizza, filled with halal beef, mushroom and onion or feta and spinach – or for sweets – cherry or apple.

Soon the restaurant will launch a 'party-sized' burek – a metre long, three-kilo slab that can be cut into smaller morsels.

Often they're cooking up a group order of 50 cevapi – a row of smoked sausages in a bun – and smoked strips of pork loin.

JB Charcoal Grill is at 30 Stud Road, Dandenong. Phone 9794 0909.

Do you know of a delicious delicacy that deserves wider exposure? Let us know at journal@starnewsgroup.com.au.



Danny and Natasha Trkulja's feta-and-spinach burek and cevapi. 124033

Picture: STEWART CHAMBERS

J. B. Charcoal Grill