

# BURGERS

2 Portions | Preparation time 20 min

## INGREDIENTS

300 g of a bovine or beef roast  
2 bread rolls for a burger  
2 leaves of romaine lettuce  
1 tomato  
1 red onion  
4 slices of bacon  
8 slices of pickles from cucumber  
2 slices of cheddar cheese  
Mustard  
Mayonnaise  
Ketchup  
1 tablespoon of soy sauce  
1 tablespoon of Worcestershire sauce  
1 tablespoon of cold water  
1 teaspoonful of fresh ginger  
1/3 teaspoonful of coriander seeds  
1/3 teaspoonful of mustard seeds  
Salt, pepper.  
Olive oil

## INSTRUCTION

We start the burgers with the preparation of meat. For burgers, we buy beef in a piece. We had alone or in the shop, we ask you to grind.

## PURCHASE LIST

300 g of a bovine  
2 rolls to a burger  
Romaine lettuce  
Tomato  
Red onions  
Bacon  
Cucumber pickles  
Cheddar cheese  
Mayonnaise  
Ketchup  
Mustard  
Soy sauce  
Worcestershire sauce  
Fresh ginger  
Grains of coriander  
Mustard seeds

We do not buy ready minced meat. Choose meat with a bit of fat, about 20%, for burgers. Fat is the carrier of taste. I do not recommend preparing burgers made of beef tenderloin, you should rather use it for tartare. So choose a beef chuck or short loin.

Place the minced meat in a bowl. Add a teaspoon of freshly grated ginger, a tablespoon of soy sauce and Worcestershire sauce. Grate the coriander and mustard seeds in a mortar and add to the meat. Add a tablespoon of cold water, a teaspoon of mustard, a teaspoon of ketchup and half a teaspoon of mayonnaise. Season with plenty of freshly ground pepper and a little bit of salt. Mix everything thoroughly. Knead the meat until it is slightly sticky. Put the meat prepared in this way aside and prepare the remaining ingredients.

Fry the bacon slices in a dry frying pan until they are golden on both sides and crispy. Wash the lettuce leaves thoroughly. Wash the tomatoes and cut into slices. Peel the onion and cut into slices. Cut the buns in half and grill the inside of the bread on a dry frying pan or in the oven.

Divide the meat into two parts and form burgers. Make two chops, but flat and with the diameter of our buns. Fry them in a very hot grill pan with a little olive oil for 2 minutes on each side so that the meat is juicy.

Grease the baked rolls with a little mayonnaise, ketchup and mustard on the inside. Place one on top of the other: lettuce leaf, two slices of bacon, slices of tomato, slices of red onion. On top of that, a little bit of ketchup and mustard, a burger, a slice of cheddar cheese, slices of cucumber. Cover the whole with the other half of the roll.

Stick a long toothpick into each burger so that it does not fall apart.