

Great Tasty Burger



INGREDIENTS:

High Quality Burger Bun
100% Grass fed ground beef, 200 gr.
Emmenthaler cheese, 3 slices.
Tomato, 2 slices.
Onion, 3 rings.
Iceberg lettuce, 1 leaf.
White Mayonnaise, 50 gr.
Yellow Mustard, 6 gr.
Ketchup, 8 gr.
Liquid Smoke, 5 gr.
Apple cider vinegar, 5 gr.
Salt, as needed.
Black Pepper, as needed.

PREPARATION

In a bowl, combine and mix well the following ingredients: White Mayo, Yellow Mustard, Ketchup, Liquid Smoke, Apple cider vinegar and a pinch of Salt.

Dopo aver lavato con cura i vegetali, prelevare una foglia di lattuga iceberg e tagliare il pomodoro a fette da circa 5 mm. e la cipolla a fette da 3 mm.

Add salt and black pepper to the minced meat and shape the patty.

Lightly toast Bun, then grill the patty, turning it as little as possible until it reaches 64° C at the core.

To cook the patty, as well as toast the bun, you can use a charcoal, gas or electric grill or use a cast iron pan.

Assemble the burger in the following order:

Lower slice of bun, 2 slices of emmenthaler, patty, 1 slice of emmenthaler, 2 slices of tomato, 3 Onion rings, 1 iceberg lettuce leaf, Big Tasty Sauce, Bun Superior

Enjoy your Meal !



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