

Hamburger with andalouse

A classic hamburger with andalouse sauce. Serve it as part of a big barbecue or a full meal on its own. Either way, everyone will love it.



Ingredients

- 400 g minced beef
- 1 egg
- red onion
- breadcrumbs
- 4 hamburger buns
- tomato
- romaine lettuce
- Cheezy Top
- bacon rashers

Preparation

Put the minced meat, breadcrumbs, and egg in the bowl of the food processor and mix together. Season with a pinch of salt and some freshly ground pepper.

Divide the minced meat into the desired number of portions and shape into hamburgers.

Cook the hamburgers on the grill.

Peel the red onion and cut into rings and slice the tomato.

Rinse the lettuce and cut into pieces.

Cut the buns in half and drizzle with olive oil. Toast briefly on the grill.

Build your burger and enjoy!