

Burger with caramelised onion

Ingredients

- 1kg minced veal
- **40g Combi Beef Burger Mild (Art. 45563)**
- **100g Classic Mayonnaise (Art. 55085)**
- **100g Oriental Sandwich Cream (Art. 55131)**
- **80g of Caramelised Onion (Art. 55129)**
- 6 burger buns
- 80ml of water
- 6 cheddar slices
- 6 bacon slices
- Tomato, sliced
- Lettuce leaves

Cooking instructions

1. Mix in the Combi Beef Burger Mild with 80ml of water. Add the mince and knead well.
2. Make beefburgers of 200g and cook them on the grill at high heat. Just before they are cooked, put some cheddar cheese on the top to melt.
3. Open up the roll and spread the Mayonnaise on the bottom part and the Oriental on the top part. Add a lettuce leaf, the tomato and the beef patty.
4. Finally, add the bacon and a spoonful of caramelised onion.