



# LAMB BURGERS WITH CREAMY SAVOY CABBAGE



## QimiQ BENEFITS

- Burgers, patties etc. remain moist for longer
- Can be frozen and defrosted without loss of quality
- Full taste with less fat content



25



easy

## INGREDIENTS FOR 6 PORTIONS

### FOR THE LAMB BURGERS

<b>100 g</b>	Onion(s), finely chopped
	Garlic, finely chopped
<b>20 g</b>	Butter
<b>75 g</b>	QimiQ Classic
<b>600 g</b>	Minced lamb
<b>25 g</b>	Tomato ketchup
<b>25 g</b>	Mustard
<b>3 g</b>	Curry powder
	Salt and pepper
	Thyme, finely chopped
	Cilantro, finely chopped
<b>100 g</b>	Bread crumbs
<b>2</b>	Egg(s)
	Vegetable oil, to fry

### FOR THE CREAM SAVOY CABBAGE

<b>50 g</b>	Onion(s), finely sliced
<b>1</b>	Garlic clove(s), finely chopped
<b>10 g</b>	Butter
<b>250 g</b>	Savoy cabbage, diced
<b>50 ml</b>	Clear vegetable stock
<b>50 ml</b>	White wine
	Salt and pepper
	Ground nutmeg, ground
	Cumin, ground
<b>125 g</b>	QimiQ Classic, chilled

## METHOD

1. For the lamb burgers: fry the onion and garlic in the butter until soft. Add the QimiQ Classic and allow to melt.
2. Place the minced meat in a bowl. Add the QimiQ mixture and the remaining ingredients and mix well.
3. Form into burgers with wet hands and fry in oil until golden brown.
4. For the creamy savoy cabbage: fry the onion and garlic in butter until soft. Add the cabbage and sauté lightly for a short time.
5. Douse with the white wine and vegetable stock. Season well. Cover and simmer for approx. 10 minutes.
6. Finish with the cold QimiQ Classic, season to taste and serve with the lamb burgers.