



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

100 g Onion(s), finely chopped
Garlic, finely chopped

20 g Butter

75 g QimiQ Classic

600 g Minced lamb

25 g Tomato ketchup

25 g Mustard

3 g Curry powder

Salt and pepper

Thyme, finely chopped

Cilantro, finely chopped

100 g Bread crumbs

2 Egg(s)

Vegetable oil, to fry

FOR THE CREAM SAVOY CABBAGE

50 g Onion(s), finely sliced

1 Garlic clove(s), finely chopped

10 g Butter

250 g Savoy cabbage, diced

50 ml Clear vegetable stock

50 ml White wine

Salt and pepper

Ground nutmeg, ground

Cumin, ground

125 g 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.