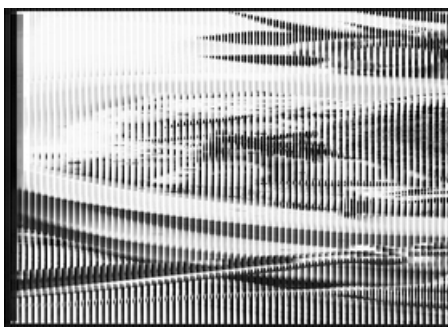




BURGER WITH COCKTAIL SAUCE



QimiQ BENEFITS

- Contains no eggs
- Contains only 20 % fat with 100 % taste
- Burgers, patties etc. remain moist for longer



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easy

INGREDIENTS FOR 4 PORTIONS

- 1** Onion(s), finely chopped
- 2** Garlic clove(s), finely chopped
- 20 g** Butter
- 60 g** QimiQ Classic
- 300 g** Minced meat
- 2** Egg(s)
- 1 tbsp** Flat-leaf parsley, finely chopped
- Salt and pepper
- Marjoram, finely chopped
- Bread crumbs, to bind
- Sunflower oil, to fry

FOR THE SAUCE

- 125 g** Qiminaise

OR

HOMEMADE QIMINAISE, BASE RECIPE

- 70 g** Tomato ketchup
- 20 g** Horseradish, grated
- Salt and pepper

TO GARNISH

- Lettuce leaves
- Cherry tomatoes, sliced

METHOD

1. Fry the onion and garlic until soft in butter. Add the QimiQ Classic and allow to melt.
2. Place the minced meat in a bowl. Add the QimiQ mixture, eggs and diced bread. Season with salt, pepper and marjoram, mix well and add bread crumbs to bind if the mixture is too soft.
3. Form into burgers with wet hands and fry in hot oil.
4. For the cocktail sauce, mix the ingredients together until smooth.
5. Make the burgers as normal filled with cocktail sauce, salad and tomato and serve immediately.