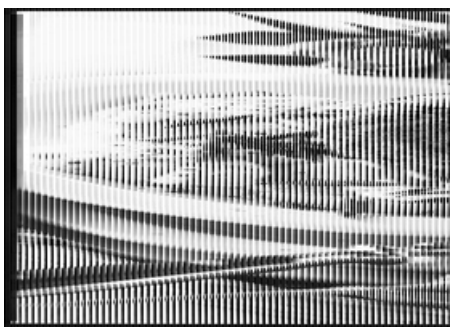




MEAT BURGERS



QimiQ BENEFITS

- Burgers, patties etc. remain moist for longer
- Quick and easy preparation
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 4 PORTIONS

60 g QimiQ Classic

150 g Diced white bread

1 Onion(s), finely chopped

2 Garlic clove(s), finely chopped

20 g Butter

300 g Minced meat

2 Egg(s)

1 tbsp Flat-leaf parsley, finely chopped

Salt and pepper

Marjoram

Bread crumbs, to bind

Sunflower oil, to fry

METHOD

1. Soak the diced bread for a few minutes in warm water, drain and squeeze off excess water.
2. Fry the onion and garlic until soft in butter. Add the QimiQ Classic and allow to melt.
3. Place the minced meat in a bowl. Add the QimiQ mixture, eggs and diced bread. Season with parsley, salt, pepper and marjoram, mix well and add bread crumbs if the mixture is too soft.
4. Use to make 4 burgers, coat in bread crumbs and fry in vegetable oil until golden brown.