



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 / coriander, 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
	Nutmeg, ground
	Caraway seeds, ground
125 g	QimiQ Classic, cold

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.