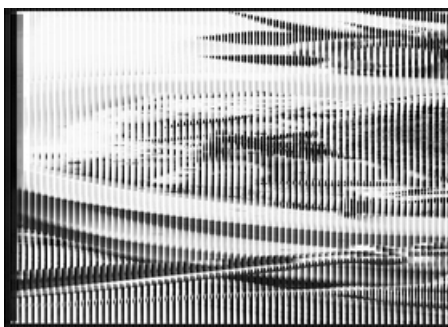




MEAT BURGERS



QimiQ BENEFITS

- Burgers, patties etc. remain moist for longer
- No content maintained
- No content maintained



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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	Ground meat
2	Egg(s)
1 tbsp	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.