

BURGER WITH ORIGINAL BURGER BREAD

Ingredients

Pepper

Salt

500 G veal

Meat:

1 tablespoon vinegar

2 tbsp. ketchup

4 tbsp mayonnaise

Sauce:

2 tbsp flour

2 tbsp water

5 tbsp milk

For the mixture added to the dough

1 tbsp unsalted butter

One egg.

1/2 tablespoon instant yeast

1/2 tablespoon sugar

1/2 teaspoon salt

120 ml milk

320 g flour

Bread burgers:

Directions

Burger bread: In a bowl, put warm milk with sugar, instant yeast, then mix. After that, add flour, salt and an egg, knead, then add butter and continue kneading. After that, leave the dough until it ferments. After fermentation, you cut the dough into balls, then we spread the balls with the mixture of milk and eggs, then put it in the oven at a temperature of 190 for a period of 10 to 15 minutes, depending on the oven.

The burger sauce: In a bowl, put mayonnaise, ketchup, and pickle water and mix. Meat method: We divide the minced meat into two pieces, then shape it into tablets, then add salt and pepper. And we roast it on a high flame. Chop the onion into slices and grill After that, shape the burgers

C H E F O M A R

Bon Appetit!