



Black Burger

classic garnish

For 10 Burgers
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10 Black Burger, art. 1845

2000 g minced beef

10 onions

10 tbsp. parsley, chopped

20 leaves of lettuce

10 slices of tomato

20 slices of cheese e. g. cheddar

10 tsp. lemon juice

5 avocados

20 tbsp. mayonnaise

salt and pepper

oil
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- 1 Shred half of the onions, mix with parsley and beef. Season with salt and pepper. Heat some oil in a pan, press the patties and roast on both sides for a total of 10 min.
- 2 Spread the mayonnaise on the bottom halves of the buns, put lettuce, patties, tomatoes, onion rings and cheese on it. Peel the avocados, mash together with lemon juice, salt, pepper and garlic. Spread the mixture on the upper side of the buns, assemble and serve.