



Making an American hamburger sandwich



Ingredients

- 600 gr minced beef
- 2 shallot
- 1 egg
- black pepper and salt
- 4 hamburger buns
- 2 tablespoon of soft (cream) butter
- 2 tablespoon Henri Willig garlic mayonnaise
- 1 small onion
- 2 pickle
- iceberg lettuce
- 2 tablespoon Henri Willig traditional mustard
- 2 tablespoon of ketchup
- 4 slices Henri Willig Jersey cheese

Preparation

'Go Dutch' with burgers

Preparation for the burgers:

Finely dice the shallots and beat the egg. Mix the minced meat with the shallots and egg. Season with freshly ground pepper and salt. Divide into 4 equal parts and form into 4 burgers. Fry the burgers in a grill pan or on the BBQ for 8-10 minutes.

Preparation for the buns and garnish:

Mix the cream butter with the garlic mayonnaise.

Cut the onion into large rings.

Cut the gherkins into slices.

Cut the iceberg lettuce into strips.

Cut the rolls open and grill them on the inside until golden brown, e.g. in a grill pan.

and brush the buns with the butter/mayonnaise mixture.

Fry the onion rings until golden brown.

Top the bun with the iceberg lettuce and pickle slices.

Place the burgers on top and brush with ketchup and Henri Willig mustard.

Lay the cheese slices on top and garnish with onion rings and fold the buns.

Serve immediately.