

Mini burger

Mini, but oh my! Our irresistible mini burgers can now also be prepared at home. Homemade mini buns, a juicy patty and our pleasantly fresh steak & pepper sauce make these little burgers a real treat.

Zutaten
10 Portionen

Patty ingredients
500 g Organic minced beef
2 Toes Garlic, fresh
1 Onion
Cayenne pepper (to taste)
Byodo organic sea salt
Pepper
Paprika, sweet
0.5 Covenant Parsley, freshly chopped
Byodo classic frying oil
Burger ingredients
10 Mini buns (bought or homemade)
Slices Cheddar cheese
Cherry tomatoes
Rocket
Byodo Steak & Pepper Sauce

Zubereitung

Peel and finely chop the onions and garlic. Mix the minced meat with the onions and garlic and season with the spices and herbs.

Weigh out 50 grams of the mixture at a time and shape into small patties. Fry in frying oil on both sides until golden brown.

Meanwhile, cut the cheddar cheese to the size of the patties and top the patties with it in the pan just before they are cooked. Cover the pan with a lid and allow to melt, reducing the heat.

As soon as the patties are cooked, the burgers can be topped as desired. Our Byodo steak & pepper sauce, a few cherry tomatoes and some rocket are the perfect accompaniment.



You can make your mini buns with our **recipe** quickly and easily.