70 min | 2 servings

Juicy burger

One hour of rest and the crust forms by itself.



INGREDIENTS

- 300 g beef mince, not too lean
- 15 g re.garum Beef (5% of the meat)
- 2 burger buns
- 2 slices of cheese (cheddar or similar)
- 30 g mayonnaise
- 5 g re.garum Chicken or Veggie (for the mayo)
- lettuce, tomato, onion

Contains: gluten, milk, eggs

METHOD

1. Gently mix the mince with the re.garum Beef and shape the patties.
2. Let them rest out of the fridge: the enzymes do the work. (60 min)
3. Heat a cast-iron pan until smoking hot and cook the first side. (3 min)
4. Flip the patty, brush the cooked side with a little re.garum, add the cheese and cover. (2 min)
5. Mix the mayonnaise with the re.garum.
6. Build the burger with lettuce, tomato, onion and sauce.

Our tip: Don't press the patty in the pan: you'll lose the juices.

Chef version: 80/20 mince with 5% re.garum Beef, rest 1 h at room temperature or 12 h vacuum-packed in the fridge. Smash on a 230 °C plancha, 90 seconds per side.