

Beef hamburger with bacon

Cuisine: Czech

Food category: Minced meat



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Company: Retigo



Program steps

Preheating: 255 °C

1 Hot air 0 % Termination by time 00:04 hh:mm 230 °C + 100 %

Ingredients - number of portions - 10

| Name | Value | Unit |
|----------------------|-------|------|
| beef leg | 2000 | g |
| salt | 35 | g |
| mixed peppercorns | 4 | g |
| caraway seeds | 1 | g |
| garlic | 5 | g |
| coarse grain mustard | 30 | g |
| dijon mustard | 30 | g |
| smoked bacon | 250 | g |

Nutrition and allergens

Allergens: 10

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, E

| Nutritional value of one portion | Value |
|----------------------------------|----------|
| Energy | 439.8 kJ |
| Carbohydrate | 1.7 g |
| Fat | 29 g |
| Protein | 44.5 g |
| Water | 0 g |

Directions

Grind the beef leg in a meat grinder with smoked bacon, add salt, freshly ground colored pepper, Roman cumin, garlic, mustard, mix everything well and immediately form burger patties.

We are grilling in the combi oven on the "Vision express grill" grilling GN, which we insert into the combi oven chamber before automatic preheating on the program "Minced meat" - Grilled minced meat, do not forget to put a full GN under the grill to catch fats and juices during grilling.

After preheating, place the pancakes on a hot griddle and add the bacon 2 minutes before the end.

We place the grilled burger and the baked bacon on the sliced brioche, where we previously put the base, burger dressing, iceberg lettuce and diced tomatoes.

Decorate with slices of sterilized cucumbers, rings of red onion and finish with a drizzle of chilli mayonnaise.

Fold the upper part of the brioche.

Recommended accessories



Vision Express Grill



Enameled GN container