

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 %	
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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

We grind beef for the patty on a meat grinder along with smoked bacon, add salt, freshly crushed colored pepper, caraway, garlic, mustard, mix everything well, and form burger patties immediately.

We grill in the combi oven on the grill GN "Vision express grill" which we place in the combi oven chamber before the automatic preheating on the program "Ground meats" - Grilled ground meat, do not forget to place a full GN under the grill to catch the fats and juices during grilling. After preheating, we place the patties on a preheated plate and 2 minutes before finishing, we add the bacon.

We place the grilled burger and baked bacon on a halved brioche, where we first added a base, burger dressing, iceberg lettuce, and sliced tomatoes.

We garnish with slices of pickled cucumbers, rings of red onion, and finally drizzle with chili mayonnaise.

We cover with the top part of the brioche.

Recommended accessories



Vision Express Grill



Enameled GN
container