

CLASSIC BURGER

2 personnes20 minutesEasy

Ingredients

- 2 Brioche Burger Buns
- Ground meat (200g of ground beef, 1 egg, 25g of breadcrumbs, ½ onion, some oil, salt and pepper)
- 2 slices of cheese for burger (cheddar)
- Salad
- 1 tomato
- 1 red onion
- Bearnaise sauce

Preparation

Preparation of the steaks:

- 1- Mix the breadcrumbs and egg with the ground meat. Add the ½ onion finely chopped to the preparation.
- 2- Season and shape 2 large ground steaks with a cookie cutter.
- 3- In a large skillet, heat oil and let the chopped steaks cook for 3 to 4 minutes on each side over medium heat.

Preparation of the Brioche Burger:

- 1- Cut the tomato and red onion into slices.
- 2- Place the hot grilled steak, cheese, tomato and onion slices on the base of the Brioche Burger and finish with a few salad leaves. Close with the Brioche Burger hat.

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For more greediness, add some Bearnaise sauce on the base.

