

MINI HAMBURGER



Chef: Monica Copetti

Gluten Free

Method

For 4 people

Mix the minced meat with egg, milk, Potato flakes, grancrema artichokes and grancrema Parmigiano cheese and season with Herb Salt.

Roll the meat creating little hamburgers each weighing about 25g.

Cook the mini hamburgers at 180°C.

Slice the onion and saute' together with little olive oil.

Cut the hamburger rolls in half and heat up gently.

Top the rolls with mayonese, mixed salad, cooked onion and finally the hamburger.

Place the hamburgers on a plate and decorate with little Pomodorina.

Menù Ingredients

45 g Fiokki - Fiokki Potato Flakes - PC0

50 g Crema di peperoni rossi - Red sweet pepper Sauce - KN0K

50 g Crema di Rosmarino - Rosemary cream - KU7

50 g Grancrema al Parmigiano Reggiano D.O.P. - Grancrema cheese sauce with Parmigiano Reggiano PDO - KH1
to taste Sale alle erbe - Herbs and Spices Salt - PG0

Ingredients

360 g minced mixed meat

150 g ricotta cheese

30 g Parmigiano Reggiano cheese