

## Classic cheeseburger with Emmental



Up to 15  
min.



Normal



### Zubereitung

1. Cut the onions into small cubes and knead well with the minced meat.
2. Then season well with salt, pepper, paprika, etc.
3. Shape the seasoned minced meat into two flat patties and dust both sides with flour.
4. Cut the red onions into fine cubes, slice the tomatoes and gherkin, wash the lettuce.
5. Heat up a pan without any fat and toast the insides of the bap halves.
6. Put some butter in the pan and fry the red onions for a short time. Season with sugar and salt and possibly deglaze with a dash of sherry.
7. Keep the braised onions warm in the oven.
8. Fry the patties in a pan with sunflower oil over a high heat. Let the bacon cook on the side of the pan.
9. Cut the **GOLDSTEIG Emmental** on the patties, leave them to melt and put the burger together however you like.

**Tip:** A bit of Tabasco adds some spiciness. With a salted bagel you can also proceed as with the hamburger.

### Zutaten



#### For 4 people:

- 600 g minced beef
- 4 large hamburger buns
- 2 red onions
- 1 mild onion
- 1 gherkin
- Tomato
- 8 slices of bacon
- 2 slices **GOLDSTEIG Emmental Cheese Slices**
- 2 iceberg lettuce leaves
- Ketchup
- Hamburger sauce
- Tabasco
- Salt, pepper
- Possibly sherry, paprika powder