Classic cheeseburger with Emmental

Up to 15 min.

Normal

Zubereitung

1. Finely dice the onion and knead well with the mince.
2. Then season well with salt, pepper, paprika, etc.
3. Shape the seasoned mince into two flat patties and dust both sides with flour.
4. Finely dice the red onions, slice the tomato and cucumber and wash the lettuce.
5. Heat a pan without fat and toast the inside of the bread roll halves.
6. Add the butter to the pan and fry the red onions briefly. Flavour with sugar and salt and deglaze with a dash of sherry if necessary.
7. Keep the braised onions warm in the oven.
8. Fry the patties in a pan with sunflower oil over a high heat. Cook the bacon on the side of the pan.
9. Place the GOLDSTEIG Emmental on the patties, allow to melt and assemble the burgers as desired.

Tip: A little Tabasco adds heat. You can also use a salted baggel in the same way as the hamburger.

Zutaten

Serves 4:

- 600 g minced beef
- 4 large hamburger buns
- 2 onions, red
- 1 green onion
- 1 pickled gherkin
- tomato
- 8 slices of bacon
- 2 slices GOLDSTEIG Emmental cheese slices
- 2 leaves iceberg lettuce
- ketchup
- hamburger sauce
- Tabasco
- salt, pepper
- possibly sherry, paprika powder