

# **Mini Burger    Steak    Tartar**

## **(English)**





[Español](#)

# Mini Burger

# Steak Tartar

## Ingredients: For 12 mini Burgers

400 g of ground beef  
1 tablespoon of Worcestershire sauce  
1 tablespoon of soy sauce  
½ teaspoon of hot sauce  
3 tablespoon of extra virgin olive oil  
3 chopped small pickles  
1 chopped mushroom  
20 g of chopped green onion  
1 egg yolk  
200 g of ketchup  
2 tablespoons of BBQ sauce  
2 tablespoons of country Dijon mustard  
12 small lettuce leaves  
30 g fried crunchy onion  
12 mini-hamburger buns



**and...**

A griddle or grill

Parchment paper

Round cookie cutter, 5 centimetres in diameter

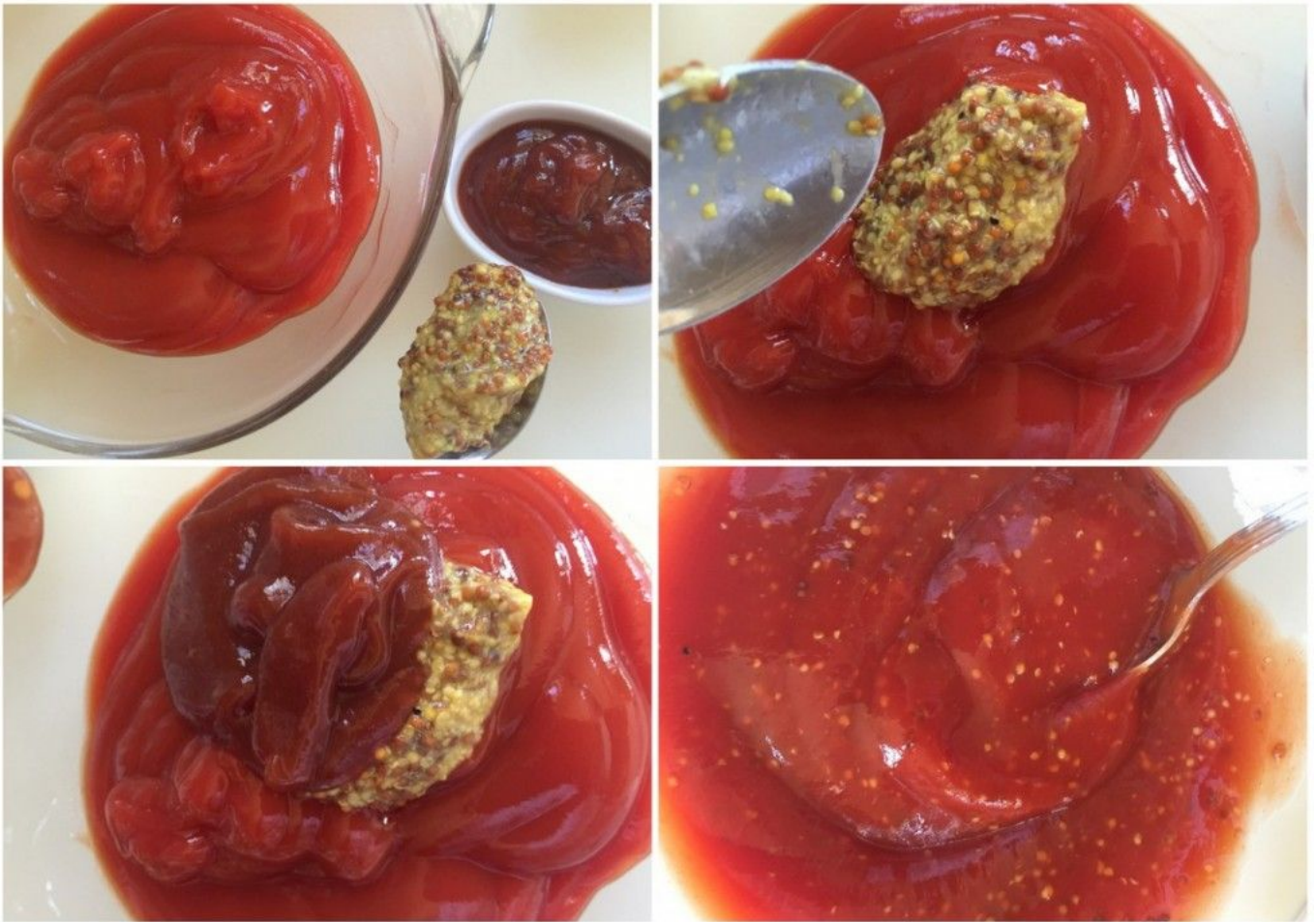




**Prep time: 20 minutes**

## **Instructions**

- Start by making the sauce, thoroughly mixing the ketchup with half the mustard and BBQ sauce. Set aside.



□ Then make the tartar, for which we mix the ground beef, the rest of the mustard, the chopped mushroom, green onion, pickle, Worcestershire sauce, soy sauce, hot sauce, oil and egg yolk. Knead until all the ingredients are blended and divide the mixture into 12 equal parts, and shape these parts with a round cookie cutter and press town to obtain a compact burger patty.





□ Heat the griddle and when hot grill the hamburgers half a minute on each side, and remove from the heat.



□ Cut the buns in half and spread one side with a generous serving of the



reserved sauce, cover with a lettuce leaf and place the hamburger on top. Add a tablespoon more of sauce, sprinkle with a little bit of crunchy onion and cover with the half of the bun.



## **Suggestion**

We recommend serving them with a toothpick or skewer through them so they do not fall apart.

