WWW.BELBERRY.COM / +32 56 220 560 / PHOTO WWW.BARTVANLEUVEN.COM / WWW.CULINAIR-ATELIEE.BE

FAVORITE BURGER, MAIN COURSE.

INGREDIENTS

- 8 slices of multigrain bread
- 4 marinated (peeled) red bell peppers
- 4 cucumber slices
- Rocket (arugula)
- 200 g Héritier "Mulhouse Onion" confit
- 2 dl Belberry "Yellow Bell Pepper Ketchup"

FOR THE HAMBURGERS

- 500 g minced veal
- 50 g panko
- 5 cl Belberry's "Yellow Bell Pepper Ketchup"
- 3 g Ras el hanout
- 5 cl olive oil

PREPARATION

- For the burgers: mix all the ingredients and shape 4 equal patties. Fry both sides briefly at high temperature in some olive oil and then roast in the oven at 180°C.
- Grill the slices multigrain bread in a toaster.

PRESENTATION

- Take a slice of toasted bread, add the marinated bell pepper, cucumber and some rocket on it.
- Pour some ketchup over the vegetables and place the burger on top.
- Finish by spreading onion confit on your burgers and top it with the second slice of multigrain bread.
- Garnish with some extra ketchup and / or confit.

Belberry
FRUIT PRESERVERS
Est.1956 Belgium