



Homemade Cheeseburger



PREP TIME

15 minutes

COOKING TIME

15 minutes

SERVES

4 people

INGREDIENTS

- 500g (1 lb) ground beef
- 4 burger buns
- 4 slices of cheese
- 4 lettuce leaves
- 2 tomatoes, sliced
- 1/2 onion, sliced
- 4 pickles, sliced
- 2 tbsp ketchup
- 2 tbsp honey mustard
- Salt and pepper to taste

STEPS

- 1.** Preheat the oven to 350°F (175°C).
- 2.** Divide the ground beef into 4 equal portions and shape into patties. Season the patties with salt and pepper.
- 3.** Heat an EKAU frying pan over medium-high heat. Cook the patties for 4-5 minutes per side.
- 4.** In a mixing bowl, combine the ketchup and honey mustard.
- 5.** Slice the burger buns in half and place them on the EKAU Meshed Carbon Steel Round Bread mould.
- 6.** Spread the ketchup and honey mustard mixture on the bottom halves of the buns.
- 7.** Place the cooked patties on top of the buns. Add a slice of cheese on top of each patty.
- 8.** Top each patty with a lettuce leaf, tomato slices, onion slices, and pickle slices. Place the top halves of the buns on top.
- 9.** Bake the burgers in the Ekau Bread Meshed Series for 5-7 minutes, until the buns are toasted and the cheese is melted.

THE TOOLS WE USED



Round bread
BREAD SERIES
Mesh bakeware



Round bread
BREAD SERIES
Mesh bakeware



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KNIFE

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B R E A D