



INTERNATIONAL MINI BURGERS

= SERVES 6 =



KITCHENWARE

Knives

Bowls

Big frying pan

Cutting board

INGREDIENTS

6 mini burger buns

250g ground meat (50%
pork, 50% beef)

½ beaten egg

1. In a bowl, mix meat, egg, breadcrumb, salt, pepper and garlic powder.
2. Divide mixture in 6 equal portions and shape each into a patty.
3. Lay burgers on a slightly oiled frying pan and fry them until browned on both sides.
4. Toast burger buns and fill the burgers with these ingredients:

Breadcrumbs soaked in
milk
Salt
Pepper
1 tsp garlic powder
Ketchup for serving

For the Mexican burger

- Avocado
- Chile jalapeño
- Cheese

For the American burger

- Lettuce
- Tomato
- Bacon
- Cheese

For the French burger

- Brie cheese
- Foie

For the Indian burger

- Apple in slices
- Curry sauce:
 - 1 tbsp mayonnaise
 - 1 tbsp yogurt
 - Curry powder

For the Italian burger

- Rucola or rocket
- Dried tomatoes in oil
- Mozzarella

enjoy!