



HAMBURGERS WITH BLACK PUDDING

INGREDIENTS:

200 g Sokolów black pudding
400 g Sokolów minced beef
4 hamburger buns
2 tablespoons oil
2 tablespoons mustard
handful rocket
2-3 tablespoons mayonnaise
1/2 avocado

RHUBARB CHUTNEY:

bunch rhubarb
1 small onion
1-2 cloves garlic
piece of ginger (3-5 cm long)
1 small hot chilli pepper
few prunes
frying oil
1-2 tablespoons sugar
1 tablespoon apple vinegar

Salt, pepper, cumin, turmeric, cinnamon, and ground coriander to taste

PREPARATION:

1. Mix ground beef with black pudding (remove it from the casing) and mustard. Form burgers (preferably a little bit larger than the buns).
2. Prepare chutney. Finely chop the rhubarb, onion, garlic, ginger, chilli pepper and prunes and fry in a saucepan on the grill plate, adding each ingredient in turn. Add sugar and mix. When the sugar melts, add apple vinegar. Simmer until the rhubarb is tender. Season chutney to taste.
3. Spread oil on the burgers, then put them on a hot rack and grill until done to taste. Add the buns and brown them.
4. Spread mayonnaise on the buns. Put sliced avocado, rocket, burgers, and chutney. Cover with the remaining bun.