



BURGERS WITH FRIED EGG

INGREDIENTS:

400 g ground Sokolow beef
2 hamburger buns
2 eggs
1 cup boiled mustard seeds
100-200 ml vinegar
100-150 g sugar
6 green asparagus
some slices Sokolow raw smoked bacon
salt and pepper

GUACAMOLE:

1 avocado
1/2 small red onion
1 tomato
1/2 lime
few sprigs coriander
salt and pepper

PREPARATION:

1. Prepare guacamole: remove the pit from the avocado, cut the fruit finely and crush with a hand or a fork. Finely chop the red onion, tomato, coriander, and chilli pepper, then add to avocado. Pour lime juice over the whole. Mix well and season to taste salt and pepper.
2. Put the mustard seeds in a pot (earlier, boil them for 1 hour). Add vinegar and sugar. Mix and heat up on the grill.
3. Form meat into 2 burgers. Clean the asparagus, cut the hard tips off. Sprinkle the meat and asparagus with salt and pepper, then put on a hot grill and bake. Brown the buns cut in halves and the bacon on the grill. Fry the eggs.
4. Make burgers: put guacamole the bread. Add cut asparagus, burgers, fried eggs, bacon, and a little bit of mustard seeds. Cover with the remaining bun halves.