



ITALIAN BURGER

INGREDIENTS:

500 g Sokolów minced beef
3 burger buns
bunch parsley leaves
1 clove garlic
50 g basil
few dried tomatoes
handful grated Parmesan cheese
mozzarella cheese
rocket
1 courgette

MARINADE FOR PICKLES:

200 ml apple vinegar
100 g sugar

SAUCE:

3 tomatoes
extra virgin olive oil
1 tablespoon apple vinegar
1 teaspoon sugar
1 tablespoon olive oil
basil
salt, pepper

INGREDIENTS:

1. Chop the parsley, garlic, basil, and sun-dried tomatoes. Grate the Parmesan cheese. Mix the meat with the prepared ingredients and shape the burger.
2. Slice the courgette into thin strips and grill. Mix the vinegar and sugar and pour over the courgette.
3. Grill the tomatoes, peel and slice them. Mix the ingredients for the sauce.
4. Grill the burgers, top with sliced mozzarella towards the end. Brown the buns.
5. Spread the buns with the prepared sauce, layer with arugula, meat, pickles, and sauce. Cover with a crunchy bun

TIP:

As you shape the burgers, always make a slight indentation in the middle. This will cause the burger at the end of grilling not to look like a minced cutlet, but to have the shape of a nice disc, and in addition we can observe this indentation during grilling - if plasma appears in it, this is a signal that we can take the burger off the grill.