



ASIAN HAMBURGER

INGREDIENTS:

500 g of Sokolów burger meat
piece of ginger (6-8 cm)
some sprigs chives
2 cloves garlic
2 tablespoons sesame oil
4 tablespoons soy sauce
oil
1 packaging Sokolów bacon slices

DRESSING:

1-2 tablespoons rice vinegar
1 tablespoon brown sugar
1 teaspoon gochujang paste
1-2 tablespoons fish sauce

SALAD:

1 cucumber
1 head pak choi cabbage
1/2 red onion
some sprigs chives

EXTRAS:

1 tomato
2-3 tablespoons mayonnaise
2 teaspoons plum jam
hamburger buns

PREPARATION:

1. Add the grated ginger and garlic, chopped chives, sesame oil and soy sauce to the meat. Using a special machine (greased with oil), shape the burgers and put them in the fridge.
2. Prepare the dressing from the listed ingredients. Add thinly sliced cucumber (use a vegetable peeler), shredded pak choi cabbage, chopped red onion and coarsely chopped chives.
3. Place the burgers and bacon on a hot plate and grill until cooked to a desired degree.
4. Cut the buns in half and brown them on the grill. Then spread them with mayonnaise combined with plum jam. Add a portion of sliced tomato and salad, burgers, and bacon. Fold the ingredients to form burgers.