



HAMBURGER



Tested on model:
CDT-111E



Weight before cooking:
4.500 g
Weight after cooking:
3.870 g



Servings:
20 pcs



Recommended tray or
grill:
3 nonstick stainless
steel grills



Total time:
8'

PHASE									
1		10%	210°	8'	---	---	H	YES	O
2									
3									
4									
5									
6									

INGREDIENTS

Beef (70%) and pork (30%)
minced meat: 2.300 g
Eggs: 2
Grated cheese: 200 g
Grated bread: 100 g
Minced aromatic herbs: 10 g
Milk: 100 g
Fine salt: 40 g
Olive oil: 50 g

PREPARATION

Put minced meat, aromatic herbs, salt, cheese and grated bread in a bowl and mix them evenly.
Add the milk blended with eggs and continue mixing. Let the mixture stand in the fridge for at least 30 minutes.

Divide the mixture in hamburgers of 150 g each, shaping patties 10 cm wide and 2 cm thick.

Preheat the oven.

Spray some oil on the hamburgers, lay them down on the grills and cook following the parameters.