

## Fragrant Green tea & jasmine burger



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Alpesh Dias

- Sub Category Name

Food

Savory

- Recipe Source Name

Real High Tea Web Site

Dilmah Vivid Tea

### Used Teas



Vivid Fragrant  
Jasmine Green tea

### Ingredients

#### Beef Burger Patty & Accompaniments

- Minced Beef 450g
- Carrot 30g
- Onion 125g
- Celery 15g
- Rosemary 10g
- Fragrant green tea & jasmine 50g



- Mustard 10g
- Salt 5g
- Pepper 5g
- Scotch 10ml
- Egg yolk 1nos
- Egg white (with shell) 2nos
- Bread crumbs 30g
- Olive oil 10ml
- Sugar 35g
- Cherry Tomatoes 5nos
- Rocket Lettuce 50g
- Potatoes 2nos

## **Methods and Directions**

### **Beef Burger Patty & Accompaniments**

- Sauté rosemary, carrot, celery and onion and let it cool down
- Mix all the ingredients with the minced beef, seasoned and shaped into desired portions
- Grill on both sides and cook it in the oven to desired degree
- Sauté onion and add sugar and caramelize with continuous stirring to avoid burning

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