

Fragrant Green tea & jasmine burger



0 made it | 0 reviews



Sunil Kumar Puzhakkaldam Kulapura



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

ALL RIGHTS RESERVED © 2024 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 23/11/2024