



Making an American hamburger sandwich



Ingredients

- 600 gr minced beef
- 2 shallot
- 1 egg
- black pepper and salt
- 4 hamburger buns
- 2 tablespoon of soft (cream) butter
- 2 tablespoon Henri Willig garlic mayonnaise
- 1 small onion
- 2 pickle
- iceberg lettuce
- 2 tablespoon Henri Willig traditional mustard
- 2 tablespoon of ketchup
- 4 slices Henri Willig Jersey cheese

Preparation method American hamburger bun

Get ready for the ultimate 'Go American' burger recipe, a tasty classic with a Dutch twist. This step-by-step guide will help you make the perfect burger, complete with Henri Willig's organic Jersey cheese. Whether you love a traditional American burger or want to create a unique burger bun, this recipe provides everything you need. Simple, delicious and guaranteed to impress at your next barbecue or family dinner. Follow this recipe for a juicy, flavourful burger that will surprise everyone.

Preparation

- 1: Finely dice the shallots
- 2: Beat the egg.
- 3: Mix the minced meat with the shallots and egg. Season with freshly ground pepper and salt.
- 4: Divide into 4 equal parts and form into 4 burgers.
- 5: Fry the burgers in a grill pan or on the BBQ for 8-10 minutes.
- 6: Mix the cream butter with the garlic mayonnaise.
- 7: Cut the onion into large rings. Slice the gherkins. Cut the iceberg lettuce into strips.
- 8: Cut the buns open and grill them on the inside until golden brown, e.g. in a grill pan.
- 9: Brush the sandwiches with the butter/mayonnaise mixture.
- 10: Fry the onion rings until golden brown.
- 11: Top the bun with the iceberg lettuce and pickle slices. Place the burgers on top and brush with ketchup and Henri Willig mustard.
- 12: Top with the cheese slices and garnish with onion rings and fold the sandwiches closed.



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Ready to make your own burger sandwich?

Enjoy your homemade burger with Henri Willig Jersey cheese. This recipe combines classic flavours with a unique Dutch touch. Order the tastiest cheese via our webshop and serve these delicious burgers with your next meal. Enjoy your meal and have fun cooking!

