

Herbs veal and pork burgers

Recette pour 4 personnes

Description A veal and pork burger, season with herbs and spices.

Ingrédients

For the burgers

- 160 Gr Ground pork
- 160 Gr Ground veal
- 6 Sprig(s) Chives
- 6 Sprig(s) Parsley
- 2 Unit(s) French shallot
- 2 Clove(s) Garlic
- 2.50 MI Nutmeg
- 1 Unit(s) Egg
- 2 Slice(s) Soft bread
- 30 MI Milk

- Vegetable oil
- Salt and pepper

Préparations

Temps de préparation **45 mins**

For the preparations

In a bowl break the soft bread in small pieces, and pour the milk on the top. Dice the shallots and the chive finely. Chop the parsley and the garlic. Sweat the shallots until it gets lightly golden brown.

For the burgers

In a bowl, put the meat, the egg, the squeezed bread and the rest of the ingredients. Form 4 burgers, brush some vegetable oil on it and season it. Warm the grill real hot, mark the burger in the two way (to create a grid) 4 minutes on each sides. Serve it with the sauce of your choice.

Bon appétit!