

Burger with cheese and crispy onions and grilled cabbage

90—100 Min

Ingredients 4 Portions

= Kotányi Produkte

For the patties

450 g	Beef, ground
50 g	Grilled cheese, cut into cubes
3	Splash of Tabasco
2 tbsp.	Burger Classic Style Seasoning Mix
1 pinch	Garlic Salt
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Rainbow, Whole
1 tbsp.	Crispy Onion

For the buns

300 ml	Milk, warm
2	Eggs
0.5 pcs.	Compressed yeast, fresh
45 g	Butter, melted
1 tbsp.	Sugar
500 g	Flour
2 tbsp.	Water
12 g	Sea Salt, Coarse
0.5 tsp.	Rosemary, Chopped

For the cabbage

0.5 pcs.	Cabbage head, medium-sized
2 tsp.	White sugar
4 tbsp.	Dripping
1 tbsp.	Caraway, Whole
3 tsp.	Sea Salt, Coarse

Preparation

1 For the buns, knead all ingredients together into a smooth dough using your hands or a food processor. Cover the dough and leave this in a warm place for an hour.

2 Place the dough on a floured worktop and knead it again, then divide it into 110-g portions. Shape the dough portions into buns, place them on a lined baking sheet and leave them to rest for a further 15 minutes.

3 Brush them with a whisked egg and place on a baking sheet in the grill at 190°C (374°F) and bake over indirect heat for 20 minutes until golden brown.

4 Cover the buns with a dish towel (to keep them soft) and leave to cool for 15 minutes.

5 Meanwhile, slice the cabbage into four pieces. Do not remove the stalk, as this will keep it from falling apart.

6 Place the cabbage steaks on the hot grill plate and brown them on both sides. Lay the pieces in an ovenproof baking pan.

7 Mix the salt and sugar together and season the cabbage. Grill over indirect heat for 15 minutes at 200°C (392°F).

8 Before grilling the cabbage for a further 20 minutes, pour the drippings over the cabbage and sprinkle with caraway.

9 Meanwhile, in a bowl, combine the ingredients for the patties into a compact mixture using your hands. Leave this to rest briefly and season to taste.

10 Divide the mixture into four and shape into patties. Place these patties over direct heat and brown them on both sides for 60 seconds per side. Transfer to indirect heat and grill according to the desired degree of doneness. Then assemble the burgers from the buns and patties.

HINT: Top with juicy tomatoes, fresh onion slices and crunchy salad for an all-round taste sensation!