Summer hamburger with Turkey beef slice

10 persons



Ingrediënten

- 10 Turkey beef slices
- 1 cucumber
- 60 g sugar
- 300 g potatoes
- 2 avocados
- 1 lime
- 2 tomatoes
- 200 g ketchup
- 1 chilli pepper
- 10 hamburger buns
- Dash of groundnut oil
- 1 dl vinegar
- Pepper, salt & Provençale herbs
- 1 sheet of baking paper and 10 skewers

Bereiding

Wash the cucumber and cut into strips with the peeler. Make a mixture of sugar and vinegar and place the cucumber julienne into the sweet and sour mixture for half an hour.

Wash the potatoes and cut into thin slices with a Mandoline slicer. Place the baking paper on a tray and wipe it with some olive oil. Make 10 circles with the potato slices (the size of the buns), wipe the top with oil and season with pepper, salt and Provençale herbs. Bake for 7 min. in an oven at 160°C and put aside.

Cut the avocado in 2, remove the kernel and the skin. Slice the avocado and sprinkle with some lime juice, season with pepper and salt.
Cut the tomatoes and red onion into thin slices.
Finely chop ¼ of the chilli pepper and mix with the ketchup. Roast the Turkey beef slices on the BBQ with the lid closed. Now, roast the potato circles and the buns cut into halvesl on the BBQ Build up the hamburger with all the ingredients and finish with the spicy ketchup.
Hold the hamburger together with skewer.

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