

Hamburger with bacon

6 servings

1 kg Ground beef
1 tbsp onion powder
1 tbsp tomato paste
2 eggs
1.2 dl cream
2 tsp ground allspice
1 tsp white pepper
3 tsp salt
2 tsp aromatic
Butter
2 pkt bacon

Mix all ingredients in a bowl. Work the mince thoroughly. Dilute with milk if necessary for the appropriate consistency.

Moisten your hands in water. Form the burgers into the appropriate size and place on a water-soaked cutting board. Fry a few at a time in rapeseed oil and butter for 4-5 minutes on each side.

Fry the bacon in a hot pan with a little fat. Fry the bacon for 2-3 minutes, turning the slices between turns.