



Snappy black burger

Ingredients for 10 burgers:

10	black burgers, item no. 1845
20	olives
20	wooden skewers
10	slices of cheddar cheese
1.8 kg	minced beef
400 g	rocket salad
200 g	ketchup
some	salt & pepper

Defrost the burger buns at room temperature for approx. 80 minutes or bake at 190 °C with a little steam for 2-5 minutes. Thread the olives onto the wooden skewers and set aside.

Toast the cut surfaces of the burger buns in a pan. Use a small, sharp knife to cut the edges of the cheddar into a jagged shape; cut the first and last spike slightly larger.

Season the mince with salt and pepper, form 10 patties and brown on both sides in a frying pan.

Top the undersides of the burger buns with rocket, the patties and the cheddar. Spread the ketchup over the cheese, place the lid onto the burgers and decorate with the 'eyes'.



Tip

We recommend a spicy Virgin Mary as a drink to accompany the spooky Halloween menu.