

# Hamburger

Preparation Time: 5 minutes

Cooking Time: 68 minutes

## Ingredients:

- \* 500g minced beef
- \* 1 egg
- \* 1/2 onion
- \* 1/2 carrot
- \* 1/2 celery
- \* Salt and pepper to taste
- \* 1 tablespoon olive oil
- \* Hamburger buns
- \* Ketchup, mustard, and mayonnaise (optional)

## Instructions:

1. Preheat the oven to 260°C.
2. In a large bowl, combine the minced beef, egg, onion, carrot, celery, salt, and pepper. Mix well using your hands.
3. Shape the mixture into 4 patties.
4. Heat the olive oil in a large skillet over medium-high heat. Add the patties and cook for 3-4 minutes on each side.
5. Transfer the skillet to the oven and bake for 15-20 minutes, or until the internal temperature reaches 71°C.
6. Meanwhile, prepare the hamburger buns by toasting them in the oven or in a pan.
7. Once the patties are cooked, remove them from the oven and let them rest for a few minutes.
8. Build your hamburgers by layering the patties, lettuce, tomato, and any other desired toppings on the buns.
9. Serve the hamburgers with ketchup, mustard, and mayonnaise, if desired.

Enjoy!