**Cheeseburger Fatto in Casa**

* **Cheeseburger Ingredients:**
  1. Hamburger bun
  2. Ground beef
  3. Pancetta
  4. Cucumbers
  5. Fontina
  6. Mustard
  7. Salt
  8. Extra virgin olive oil
* **Ketchup Ingredients:**
  1. Potato starch
  2. Sugar
  3. Apple cider vinegar
  4. Fresh spring onion
  5. Tomato paste
  6. Tomato puree
  7. Sweet paprika
  8. Ginger
  9. Cinnamon powder
  10. Garlic
  11. Extra virgin olive oil
  12. Nutmeg
* **Instructions:**
  1. To prepare the homemade cheeseburger, start with the ketchup. Cut the spring onion into rings and brown it in a pan with a bit of olive oil. Add a grating of ginger and garlic, and stir. Add a teaspoon of cinnamon, one of sweet paprika, a bit of tomato paste, a grating of nutmeg, and the tomato puree. Stir well and let it cook.
  2. In a small bowl, mix a tablespoon of potato starch with the same amount of sugar, a little white wine vinegar, and stir well. After dissolving all the lumps with a small whisk, add the mixture to the tomato puree and season with salt.
  3. Blend everything with a mixer, and the homemade ketchup is ready!
  4. Now, move on to the cheeseburger. Cut thin slices of cucumber with a peeler.
  5. Arrange the slices on a plate and season well with brown sugar, vinegar, salt, and a pinch of ginger.
  6. Now take the pancetta and chop it to add to the meat, to give a touch of fat and flavor to your hamburger.
  7. In a bowl, put the meat and pancetta and work it well with your hands. Make the hamburgers with your hands, making balls of about 150 grams.
  8. Give them the classic hamburger shape, pressing well, and cook in a non-stick pan with a bit of olive oil.
  9. Meanwhile, cut the fontina into slices and, when you flip the hamburger, place the cheese on top.
  10. Cover with a lid and let it melt.
  11. Cut the hamburger bun in half and heat it in the same pan in which you cooked the hamburger, on the crumb side, so that it absorbs the flavor.
  12. Now assemble the cheeseburger by placing a few slices of cucumber on the top of the bun, spread the mustard, and a generous dose of homemade ketchup. Place the double hamburger with fontina on the other half of the bun and close it.
  13. Cut it in half and enjoy!