

Hamburgers - Spices

1 onion
1 carrot
6 parsley stalks

1 lb. ground round steak
2 garlic pods
red wine
arrow root

french bread
tomato puree
garlic salt
5 oz Beef Steak

Dice one onion
dice one carrot (slightly larger cubes)
chop 6 parsley stalks
2 oz of ground round steak

In a sauce pan put some clarified butter and 2 smashed garlic pods. add the onions, carrots and parsley and later the 2 oz of ground meat. Cook the onions until they are very soft

Now take the 12 oz of ground round steak and make the patties. put the iced olive (stuffed olive) in the center and completely wrap it up in the meat. Then season with garlic salt and pepper.

To the sauce mixture add:

7 oz of red wine, 5 oz of beef stock
1 teaspoon of tomato puree (add 1/2 cup)
(over)

Use the bread.

Mix 2 teaspoons of arrow root
in a cup with some red wine.
then stir it into the sauce

In a large frying pan cook
the patties in Clarified butter

In another pan, fry the large
slices of french bread until
crisp, but still light

To. Serv:

place the bread on the plate
and put 2 patties on each slice
and cover with the sauce mixture.