Stroganoff sauce with burger



Consejo del chef

Plate by putting some mashed potato on the bottom (if you've finally decided to include it), two burgers on top, asparagus, and fresh chopped parsley on top. Add the stroganoff sauce at the end.

Raciones para 1

- ❏ **600 gr** Minced beef meat
- ❏ **1** Chopped spring onions
- ❏
- ❏ Teaspoon of paprika
- ❏
- ❏ **2 ml** Cloves of garlic
- ❏ **2** Tablespoons of flour
- ❏ **1** Tablespoon of mustard
- ❏ **https://youtu.be/eVhTQP477_k** Fresh parsley
- ❏ Ground clove of garlic
- ❏ **400 ml** Cooking cream or evaporated milk
- ❏ Salt and pepper
- ❏ Mashed potatoes
- ❏ Salt flakes
- ❏

1. For the burgers, put together all the ingredients in a bowl, except the olive oil, and combine well until you have a smooth mix. Set aside in the refrigerator for about 30 minutes.
2. Meanwhile, prepare the stroganoff sauce. Chop the garlic and spring onion finely and slice the mushrooms. Cook the vegetables in a deep skillet with some olive oil until golden brown.
3. Add the cooking cream, salt, and pepper, and reduce the heat to medium for 10 minutes. Set it aside but keep it over low heat.
4. Shape the burgers to the desired size and brush both sides with olive oil. Cook together with asparagus, previously greased with olive oil, in the SteakMaster oven. Preheat the oven with the rack inside and choose the automatic burger mode with the right thickness.

Chef's Notes

https://cookinglovers.teka.com/en/receta/hamburguesa-con-salsa-strogonoff/