

Lamb burger with black truffle oil mayonnaise from Castilla y León

COOKING
LOVERS 

Raciones para

500 gr Minced lamb meat

100 gr Minced bacon

Salt

Pepper

Lettuce leaves

Burger buns

100 ml Truffle oil

Egg

Salt

Pepper

1

In a bowl, combine the lamb and bacon meat with salt and pepper. Let it rest for 30 minutes.

2

For the mayonnaise, place all the ingredients in the baker of the hand blender. Mix gently at first until well-combined and then faster until ready.

3

4

Half the buns, spread the mayonnaise, and place the cooked burgers and some lettuce leaves on top.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/mini-hamburguesa-de-ternasco-con-mayonesa-de-trufa-negra-de-castilla>

