

# 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

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

