



JAPANESE BURGER WITH BURDOCK SALAD

METHOD

- 01 Mix burdock, carrot, kombu sauce and yuzu vinegar in a mixing bowl. Set aside as salad.
- 02 Mix all the burger patty ingredients well with seasonings.
- 03 Preheat the Miele Steam Combination Oven to 185°C with “Combination Mode + Fan Plus” function and moisture set at 85%.
- 04 Divide the meat into 60g patties and shape to 1 inch thickness.
- 05 Heat the griddle until it reaches 230°C. Grill the patties on both sides until pit pattern. Set aside.
- 06 Put the burger patties in the preheated Miele Steam Combination Oven for 5 minutes.
- 07 Take out patties when done and serve with burdock salad on top.

INGREDIENTS

Burger Patty

Organic Minced beef	450 g
Bread Crumb	20 g
Onion (Chopped)	50 g
Garlic (Minced)	1 tsp
Ginger (Minced)	5 g
Egg	1 pc
Salt	Moderate
Pepper	Moderate

Burdock Salad

Burdock (Shredded)	1/2 pc
Carrot (Shredded)	1/4 pc
Kombu Sauce	2 tbsp
Yuzu Vinegar	6 tbsp

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Tips

- Keep stirring and slapping beef until sticky, so that the patties could be shaped more easily.
- Peeled burdock could be put in lemon water to keep its natural color.
- Combination mode allows steaming and baking at the same time, where the heat can penetrate evenly to every part of the beef burger in a moisturized cavity, resulting in a juicy texture.



25 mins



2 persons

日式漢堡配 牛蒡沙律

做法

- 01 將牛蒡、甘荀加入昆布汁及柚子醋，拌勻成牛蒡沙律。備用。
- 02 將所有漢堡材料拌勻再調味，備用。
- 03 以「組合模式 + 風扇加強」模式預熱Miele蒸焗爐至攝氏185度，濕度設定為85%。
- 04 將已拌勻的牛肉分成每60克左右一份，並搓成約1寸厚漢堡扒形狀。
- 05 加熱燒烤板至230度，將漢堡扒烤至兩面有坑紋，備用。
- 06 將漢堡扒放入已預熱的Miele蒸焗爐焗5分鐘。
- 07 完成後取出漢堡扒，加上牛蒡沙律，即可享用。

材料

漢堡扒

有機免治牛肉	450克
麵包糠	20克
洋蔥(切碎)	50克
蒜蓉	1茶匙
薑蓉	5克
蛋	1隻
鹽	適量
胡椒	適量

牛蒡沙律

牛蒡(切絲)	1/2條
甘荀(切絲)	1/4條
昆布汁	2湯匙
柚子醋	6湯匙



貼士

- 攪拌牛肉時，用力撻至起膠，更易造型。
- 牛蒡去皮後，用檸檬水浸泡，能保存色澤。
- Miele蒸焗爐的組合模式能確保「蒸焗同步」，並於烤焗過程全時間注入濕氣，有助熱力均勻傳送，鎖住肉汁，溫度亦更快傳入漢堡中心，效果鮮嫩多汁。

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25 分鐘



2 人份