

Beef steak



Main course

with fried onions and peppered sour cream

To make the beef steak ...

In a bowl, mix together the ground beef, egg, softened bun and mustard. Season with the sugar, cayenne, and black pepper to taste as well as a pinch of salt. Use a palm sized amount of the mixture to form burger patties. Sear the burgers in a pan until well done.

The peppered sour cream ...

Blend the sour cream or creme fraiche with the green pepper, brown sugar and chives and place in the fridge for 20 minutes.

And the sides ...

Cut the brown onion into thin rings, dredge in flour and fry in oil until crispy. Plate like a burger on the rustic bread. If you wish, garnish with celery leaves.



Ingredients to serve 4

480 g ground beef	1 pinch of salt
1 egg	150 g sour cream
½ stale bun soaked and pressed dry	1 TSP of green pepper corns
1 TSP of mustard	½ TSP of brown sugar
1 pinch of sugar	2 TSP of chives
1 pinch of cayenne pepper	1 large brown onion
Freshly ground black pepper	4 slices of rustic bread