

Gourmet Burger and caramelized onion with Las Terceras Manchego cheese P.D.O.



INGREDIENTS:

For 8 burgers:

- 250g of minced beef
- 250g of minced pork
- 200g of Las Terceras semi-cured cheese cut into very small cubes
- 100g ham, cut very small
- 50g of pinenuts
- 4 tender garlics cut very thin
- Parsley
- 1 \ 2 teaspoon of anise seeds
- 2 or 3 tablespoons of rosemary
- 2 tablespoons of sweet paprika
- A little spicy paprika
- Ground black pepper
- 2 large eggs
- Salt
- Bread crumbs
- Transparent paper

For Caramelized onion:

- Olive oil
- 3 or 4 onions
- 12 nuts
- Salt
- 5 or 6 teaspoons of sugar



PREPARATION:

Burgers

- Mix all the ingredients, knead the ingredients.
- Divide them into eight equal parts (150g) and make small balls.
- In a mold (or on a board) put a layer of film, the meat ball and another layer of film, crush.
- Remove from the film and roast over medium-low heat.
- Serve the hamburger with a spoonful of caramelized onions and walnuts.

Caramelized onions:

- Put oil in a pan, lightly fry the walnuts with a little salt, take out and reserve. Add the onion to the oil, simmer. When it is fried, add the sugar, let it cook a little more, add the nuts, stir a few seconds and remove from the heat.