

Japanese style hamburger patty

Cuisine: Japanese
Food category: Pork

Author: Steve Shih
Company: Retigo Asia Limited



Program steps

Preheating: 250 °C

1

Combination

30 %

Termination by time

00:08 hh:mm

220 °C

80 %

Ingredients - number of portions - 1

Name	Value	Unit
Ground Beef and Pork blend	500	g
Onion	100	g
Panko Bread Crumbs	30	g
Milk	30	g
Eggs	50	g
Salt	3	g
Black Pepper	2	g
Nutmeg	1	g

Nutrition and allergens

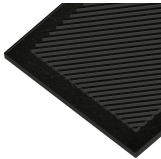
Allergens:
Minerals:
Vitamins:

Nutritional value of one portion	Value
Energy	42 kJ
Carbohydrate	1.5 g
Fat	0.3 g
Protein	0.9 g
Water	0 g

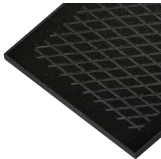
Directions

1. Cooking Instructions :
(how to make hamburger patties)
1) Chop half the onion finely.
2) Sauté the chopped onion until brown.
(3 minutes on medium-low heat, then 5 more minutes over low heat.)
3) Cool down the sautéed onion thoroughly.
4) Knead the ground meat thoroughly with salt only first. Knead until sticky.
5) Add milk to Panko and mix. Once the panko is moistened evenly, add it to the ground meat.
6) Beat the egg well. Then, add it to the ground meat.
7) Add sautéed onion (make sure it's cold), Black Pepper, and Nutmeg to the ground meat.
8) Mix them all together until the mixture becomes sticky again.
9) Divide in half and make 2 meatballs. If for 3 people, you can make 3 meatballs.
10) Through the meatball from one hand to the other 5 times. It'll remove the air bubbles from the mixture. Then, shape it into a round patty to 80g. After the patties are done, cover them with plastic wrap and refrigerate them for 30 minutes.
- 2.Cooking now place these patties on a preheated accessories either pizza grill tray or roasting baking platter for 8 minutes on a grill settings.
- 3.Serve once it is cooked , serve with demi glace and Japanese lettuce.

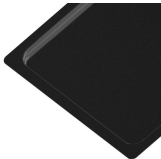
Recommended accessories




Vision Grill Diagonal



Vision Grill



Vision Bake



Vision Express Grill



Vision Snack