

Pretzel Burger



Let's bake

First prepare the burger patties: Add minced meat to a bowl and add the feta in small pieces together with the mustard, seasoning and tomato puree and bring together. Form burger patties and leave covered in the fridge.

For the chicken add olive oil together with tomato puree and the herbs and whisk well brush the breasts and add the onion. Leave covered in the fridge until used.

Mix tepid water, milk and yeast and let it rest covered for about 5 minutes. Combine the flour with the butter and add the mixture together with the rest of the ingredients to the yeast mixture. Knead the ingredients for about 5 minutes, the dough should be soft and bouncy. Cover your hands with 1tsp butter and cream the dough from all sides, put it back into a large bowl. Cover the dough and let it prove on a warm place for about 90 minutes. Knead the dough. Divide into 15 pieces, roll to balls and leave again on the baking sheet for 30 minutes.

Prepare the pretzel-water:

Bring water to a boil and add soda and salt.

Add some of the rolls at the same time into the boiling water. Cook for 30-45 seconds. Put them back onto a baking sheet. Whisk together egg yolk and milk and brush all over the bites with the egg wash. Sprinkle some sea salt on top and bake at 220°C for about 8 minutes

Cut rolls and add salad, tomato slice, onion rings. Grill the meat and add to the burger. Put some cheese sauce on the upper part of the roll and eat warm.

Shopping List:

For the dough:

25g fresh yeast or 7g dry yeast
75ml tepid water
75ml tepid milk
420g flour (type 550)
1tbsp brown sugar
50g softened butter
1tsp seasalt
1egg

Additionally

450ml water
1tbsp sea salt
4tbsp baking soda

1egg yolk + 1tbsp milk
2tbsp sea salt
2tbsp Sesame seed

For the burger

Salad
Tomatoes
Red onion
Cheese sauce (see pretzel bites)
300g minced meat
1 red onion
1tsp mustard
1tsp tomato puree
Seasalt
Pepper
100g Feta Cheese

300g chicken breasts (halved)
3tbsp olive oil
1tsp tomato puree
1tsp bell pepper powder
1tsp black pepper
1tsp salt
2tsp oregano
1 red onion