BURGER WITH ORIGINAL BURGER BREAD

Ingredients
Pepper
Salt
500 G veal
Meat:
1 tablespoon vinegar
2 tbsp. ketchup
4 tbsp mayonnaise
Sauce:
2 tbsp flour
2 tbsp water
5 tbsp milk
For the mixture added to the dough
1 tbsp unsalted butter
One egg.
1/2 tablespoon instant yeast
1/2 tablespoon sugar
1/2 teaspoon salt
120 ml milk
320 g flour
Bread burgers:

Directions
Burger bread: In a bowl, put warm milk with sugar, instant yeast, then mix. After that, add flour, salt and an egg, knead, then add butter and continue kneading. After that, leave the dough until it ferments. After fermentation, you cut the dough into balls, then we spread the balls with the mixture of milk and eggs, then put it in the oven at a temperature of 190 for a period of 10 to 15 minutes, depending on the oven. The burger sauce: In a bowl, put mayonnaise, ketchup, and pickle water and mix. Meat method: We divide the minced meat into two pieces, then shape it into tablets, then add salt and pepper. And we roast it on a high flame. Chop the onion into slices and grill After that, shape the burgers

CHEF OMAR

Bon Apetit!