I S L A K B U R G E R

Ingredients
600 grams of lean meat
1 onion
2 garlic cloves, large size
an egg
3/4 teaspoon salt
Half a teaspoon of black pepper
Half a teaspoon of cumin
70 grams of rusk (half a cup)
Burger sauce:
5 tablespoons olive oil
2 tablespoons tomato molasses
2 large garlic cloves
Half a teaspoon of salt
quarter tea spoon of black Peper
teaspoon oregano
5 large tomatoes (or tomato paste)
2 tablespoons ketchup

Directions
To season the meat: In a bowl, put the meat (low-fat lamb, finely chopped on both sides), onion (finely chopped), garlic (finely chopped), salt, black pepper, cumin, egg, rusk (fine cake), then mix the ingredients well Then we cover it with nylon paper and put it in the fridge for an hour - two hours, and then we cut the meat into equal pieces (it is very important that the piece of meat is about half a centimeter larger than the size of the burger bun), then we spread each piece of meat with the palm of the hand. Frying stage: In a frying pan on the fire, put a little oil, then put the pieces of meat in the pan and fry them. To prepare the burger sauce: In a bowl, put olive oil, tomato molasses, then roast them on the fire, then add garlic (crushed) and roast it with the previous ingredients, then add salt, black pepper, oregano (or rosemary / thyme), and then We roast all the ingredients, then add the tomato paste (if the tomato paste is not available, then put 5 large, grated tomato pieces), and leave them on the fire with constant stirring until the mixture thickens, and then we lower the pot from the fire and add the ketchup to the mixture and then the sauce is ready . Application stage: In a bowl we put butter paper moistened with water (wet the parchment paper with water and squeeze the paper well, then put the parchment paper in the pan), then dip each piece of the ready-made burger bread (the bottom piece of the burger bread) in the sauce a little, and then put it on a paper Butter in the bowl, then add the meat, then dip the second burger piece (top layer) in the sauce a little and place it over the meat in the bowl, then close the bowl with the lid and put it on the fire (on a heat lower than medium a degree) for 10 minutes, then The burger is ready.