











Ingredients

-  600 g hamburger mince
-  4 hamburger buns
-  4 LOHMANN eggs
-  4 crispy lettuce leaves
-  Oil, salt and pepper
-  Sliced onion
-  Horseradish cream
-  1 ½ dl crème fraîche
-  1 tablespoon mustard
-  3 tablespoon grated horseradish

BURGER

-  **Mix the ingredients for the horseradish cream and season with salt.**
-  **Fry the onions in plenty of butter for a little five minutes until nicely browned.**
-  **Season the meat with salt and pepper and form burgers.**
-  **Fry the burgers in oil, 1 - 2 minutes on each side, at medium-high temp.**
-  **Toast the bread on the cut sides.**
-  **Fry the eggs as a fried egg.**
-  **Assemble the burgers.**



Ron Eek

Global Technical Service
Flock Management