



Hamburgers with beetroot, dill and Lutosa Patat'Croc

Ingredients (for two servings)

- 300 g of Lutosa Patat'Croc
- 350 g of minced pork
- 1 beetroot (shop-bought ready-cooked)
- 1 soup spoon of capers
- A few sprigs of fresh dill
- 1 teaspoon of brown sugar
- 2 shallots
- 1 egg
- 1 soup spoon of breadcrumbs
- A pinch of salt and pepper
- 1 knob of butter or margarine
- 1 soup spoon of flour
- 1 soup spoon of butter
- 2 dl of full-fat milk
- A dash of raspberry vinegar and a pinch of sugar

Preparation:

- Chop the shallots. Dice the beetroot, reserving the beetroot juice to make the sauce.
- Set aside a few pieces of diced beetroot and a few capers; mix the remainder with the minced pork, together with the shallots, egg, breadcrumbs, brown sugar, salt and pepper.
- Shape the mixture into four hamburgers and fry them in a little butter or margarine.
- To make the sauce: melt the butter in a frying pan, blend in the flour, then add the milk little by little. Next add the beetroot juice, raspberry vinegar, sugar, salt and pepper. At the last minute, add the diced beetroot and the capers.
- Cook the Patat'Croc according to the packet instructions.
- Pour some sauce onto each plate. Arrange the hamburgers and Patat'Croc on top.
- Garnish with a few sprigs of dill.

Wine: A young Beaujolais Village would go marvellously with this modern dish.

