



BIGCHEFF

Spinach and Cheese Hamburger

Ingredients:

Spinach

1 bunch

Pategras Cheese

100 grs.

Egg

1

Salt and pepper

to taste

Corn starch

1 teaspoon

Grated bread

1 tablespoon

Nutmeg

½ coffee spoon

Procedure:

Microwave the spinach leaves (without stems) in the Multicocción for 1 ½ minute on high. Let them cool, then strain and chop them.

But in a bowl the chopped spinach, the Pategras cheese thickly ground, the whipped egg, the corn starch, the grated bread, the nutmeg and salt and pepper to taste. Mix all the ingredients until getting a homogeneous mixture.

Put part of this mixture in the bottom of the BigCheff and crush it until getting the shape of a hamburger of 1cm. high. Put the lid on and microwave for 1 ½ minute on high.

