

Saffroned Hake Hamburgers (cholesterol reduced)

Ingredients for 2 hamburgers:		
Hake fillet		
200 gr.		
Saffron		
1 gr.		
Onion		
¼ unit		
Scallion		
1		
Carp starch		
Corn starch		
1 tablespoon		
Grated bread		
1 tablespoon		
Egg White		
1		

Procedure:

Chop the fillet and then process it for 10 seconds. Chop the scallion and then grate the onion. Mix everything in a bowl and then add all the other ingredients. Knead until getting a homogenous 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.

