

do it yourself-burger



Claudia and Carola imported this classic 7.5 dish from Brooklyn, New York. Carla Tscherny served it on a rooftop in November '91. It is also very tasty in a Berlin backyard.

do it yourself-burger

min
5
10
15
20
25
30
35
40
45
50
55
60

- | | |
|-----------------------|--------------------------|
| 1 avocado | 4 tomatoes |
| 1 lemon | 8 ciabatta rolls |
| 1 clove of garlic | 200 g bacon |
| salt and black pepper | 1600 g ground beef |
| 1 head of lettuce | Dijon mustard, ketchup |
| 1/2 cucumber | 8 slices of swiss cheese |
| 1 glass of pickles | |



1. Peel the **avocado** for the guacamole. Mash the flesh and mix it with the juice of one **lemon** and a chopped **clove of garlic**, season with **salt** and freshly ground **black pepper**.



2. Wash the **lettuce** leaves, cut the **pickles**, the **cucumber** and the **tomatoes** into slices.



3. Toast the **ciabatta** halves briefly on the grill.



4. Roast the **bacon** until it is crispy.



5. **Salt** and **pepper** the **ground beef** and knead it into loafes. Grill the burgers to your liking.



6. Build your own burger with **mustard**, **ketchup** and/or **guacamole** add a slice of **cheese** as well as **lettuce**, **tomatoes** and **pickles**.