

Burger sauce with the thermomix

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5 min	5 min 5 min	5 min 5 min 10 min	5 min 5 min 10 min 1/10
5 min 5 min 10 min 1/10 7	5 min 5 min 10 min 1/10 7 4	5 min 5 min 10 min 1/10 7 4 15	

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15g of oil
6 chive sprigs
3 gherkins
2 tablespoons of mayonnaise
1 onion
1 tablespoon of ketchup
1 tablespoon of mustard

**15g of oil
<span itemprop="re**

To make this homemade hamburger sauce :

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Peel and cut the onion in half, put it in the Thermomix bowl and set for 5 seconds at speed 5.

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Add the oil and set to 70°C at speed 2 for 5 minutes.

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Add the mayonnaise, mustard, ketchup and set for 2 minutes at speed 2.

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Wash the chives and put them in the bowl with the gherkins and set for 30 seconds at speed 5.

The sauce is ready for making your hamburger. Enjoy your meal. Treat yourself with this homemade hamburger sauce