



Ingredients

- 1 kg minced beef
- 100g sandwich bread
- 10ml red wine
- 200g Gruyère AOP, cubed
- 15g salt
- 2g ground black pepper
- Paprika and garlic powder



Preparation

Soak the bread in the red wine.

Season the beef with the spices and add to this the soaked bread and cubed Gruyère AOP.
Shape the mixture into individual patties (about 100g each)
Cook them under the grill or in a frying pan.

Garnish however you prefer.