



## Safiha Cheeseburger

### Ingredients

- 1.5 cups Flour
- 0.5 tsp salt
- 1 tsp Dried yeast
- 2 tbsp Vegetable oil
- 1 cup Water
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- 400 g Minced beef
- 2 cubes Maggi® Chicken Bouillon
- 1 cup Water
- 2 Smalls Onion
- 4 tbsp Tomato Ketchup
- 0.5 cup Cheddar cheese
- 3 pieces Cucumber pickles
- 1 Medium Tomato
- 2 Mediums Tomato, diced
- 2 Mediums Cucumbers, diced
- 0.33 Head Lettuce, finely chopped
- 1 Medium fresh lemon juice
- 1 pinch salt
- 1 tbsp Olive Oil

### Instruction

1. In a mixing bowl, combine all-purpose flour, salt and yeast. Add oil and begin kneading the dough. Once the oil is absorbed, add warm water. Knead into an elastic dough.
2. Shape the dough into balls 3 cm in diameter. Cover and set aside in a warm and draft-free place and allow to rise and double in size (about 30 mins).
3. Dissolve 2 MAGGI® Chicken Bouillon cubes in hot water and set aside.
4. Heat vegetable oil in a frying pan. Add the minced beef and fry until cooked. Add MAGGI® Chicken Bouillon cubes and water and simmer over medium heat until all the liquid is absorbed.
5. Once the dough has proofed, roll on a floured surface using a rolling pin. Roll out the proofed dough ball into a flat disk about 15 cm wide.
6. Spread about a teaspoon of ketchup in the center and add the same amount of finely chopped onions. Top with a tablespoon of cooked beef, and cheese, pickles and tomatoes. Pinch the 4 opposite corners of the dough to form a bundle with the sides sealed.
7. Repeat this step for the remaining dough and filling.
8. Bake at 190°C in a pre-heated oven for 10 to 15 mins or until the pastry is golden and cooked. Serve with French fries and additional condiments.

#### Nutrition

Carbohydrates	33.84 g
Energy	336.63 kcal
Fats	12.19 g
Protein	21.9 g

🕒 80 Minutes

⊕ 6 Servings