



Crazy Recipes



Cheese the one

WITH AVIKO PREMIUM PURE & RUSTIC

serves 10

ingredients

500 g	Aviko Premium Pure & Rustic	1 kg	Minced beef
600 g	Sweet potato, peeled and diced	200 g	Cheddar cheese
1	Clove of garlic, crushed	1	Avocado, diced
2	Onions, chopped	1	Onion, in rings
1	Chili pepper		Tomato ketchup
1 tbsp	Beef stock		Salt and pepper

preparation

Heat a saucepan and fry the onions and garlic until softened but not coloured. Add the diced sweet potato and chili pepper and fry briefly. Then add the beef stock and leave to simmer for 30 minutes. Keep 20 slices of cheddar cheese to one side. Add the rest of the cheddar to the soup and use a hand blender to make a smooth puree. Season to taste with salt and pepper. Shape 20 small hamburgers from the minced meat, briefly fry them and top the hamburgers with cheddar. Follow the instructions on the packaging to prepare the chips. Divide the soup between 10 (soup) bowls, stack the chips, hamburgers, avocado and onion in the middle and garnish with tomato ketchup.

WITH AVIKO PREMIUM FRIES