

# MUSHROOM- FETA-BURGER

- 1 Clean the mushrooms and cut them into fine strips.
- 2 Peel the onion and garlic and chop into small cubes.
- 3 Pour oil into the pan and heat the pan on the highest level.  
  
Fry mushrooms with diced onions until the onions turn slightly brown. Add garlic and sauté briefly over medium. Turn off the heat and remove the pan from the heat. Add salt, pepper and paprika powder so that the spices can be absorbed into the mushroom, onion and garlic mixture.
- 4 Toast the burger bun halves until they become crispy, while cutting the cornichons and tomatoes into thin slices.
- 5 Cover the bun halves with the vegetables and the mushroom-onion-garlic mixture. Place one slice of mountain cheese per burger directly on the warm mixture so that it can melt.
- 6 Add smoke sauce and salad as a topping, close the burger with the bun lid and enjoy.
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