

## Fancy some beef?

### Natura-Beef-hamburger-ratatouille-turrets



Talk about a long word! But the recipe is not that much work. And of course hamburgers can also be served differently, for example traditionally in a bun for the little ones and with ratatouille turrets for the grown-ups.



(Photo: [ninamattli.ch](http://ninamattli.ch))

#### Ingredients for 4 persons

- 400g ground beef
- 1 onion
- 1 garlic clove
- ½ bunch parsley
- 1 egg
- 1 tbsp breadcrumbs
- Meat seasoning
- 1 tbsp frying butter

#### For the ratatouille turrets

- 1 aubergine
- 1 courgette (if possible about 7cm circumference)
- 2 large beef tomatoes
- Salt and pepper
- 200g mozzarella
- 3 tbsp olive oil

#### Preparation

Finely chop the onion, garlic and parsley and add to the ground beef. Add the egg and breadcrumbs, season copiously and knead well.

Form 4 hamburgers from the mixture and fry in the hot butter for about 3 minutes on both sides, remove and keep warm.

Cut the aubergine, courgette and tomatoes into 8 slices each, season with salt and pepper. Also cut the mozzarella into 8 slices.

Fry the aubergine and courgette slices briefly on both sides in hot olive oil.

Place one slice each of aubergine, courgette, tomato, mozzarella and the hamburger on top of each other. Then layer another slice of aubergine, courgette, tomato and finally a slice of mozzarella. Secure the turret with a wooden skewer.

Place in a buttered gratin dish and bake in an oven preheated to 200°C for about 10 minutes.

Goes well with dry rice or leaf salad. Or just rolls.

*Source photo and recipe: Kathrins Natura-Beef Fleischküche.*