

Beef and brie mini-burger, sautéed mushrooms, chipotle mayonnaise and shallot confit |

Recipe for 12 tapas



Description

A bit messy, but so delicious!

Note

Burger garnishes are open to interpretation and the ones listed here are merely a suggestion, garnish with your favorite burger condiments!

Ingredients

Burger

- 450 Gr Ground beef
- 1 Tsp Garlic powder
- 1 Tsp Onion powder
- 1 Unit(s) Egg
- 30 Gr Japanese breadcrumbs (panko)
- 12 Unit(s) Mini burger

Candied shallots

- 150 Gr Shallot
- 15 Ml Honey
- 30 Ml White wine
- 15 Gr Butter

Garnishes

- 2 Unit(s) Tomato
- 12 Slice(s) Gherkins
- 120 Gr Brie cheese
- 4 Leaf(ves) Romaine salad
- 150 Gr Button mushrooms

Chipotle mayonnaise

- 1 Unit(s) Egg yolk
- 5 Ml Lemon juice
- 20 Ml Dijon mustard
- 125 Ml Canola oil
- 1 Tsp Chipotle pepper in adobo sauce

Preparation

- Preparation time **45 mins**
- Preheat your **Four ou BBQ** at **425 F°**

Preparation

Peel and mince the onion.

Season the foie gras on both sides with salt.

With the help of a mandoline, make fine matchsticks from the potatoes.

Rince the lettuce leaves and set aside.

Slice the tomatoes.

Burger patties, buns

In a large mixing bowl, combine all of the ingredients except for the panko. Season with salt (10g or 15g/kg) and pepper. Combine thoroughly and add enough panko to reach the right texture. Form the patties on the thick side and press a well into the center.

With the help of a spoon, form nice balls of the burger stuffing, place them in the center of each patty, and then reform the patty so as to seal the stuffing inside. Lightly press to give it the desired size based on the buns you chose.

On a hot BBQ preheated on maximum for 10 minutes, sear the patties on both sides until nicely caramelized and then turn down the heat to minimum and continue to cook until they are fully cooked through. Let rest 5 minutes before serving. Now is a good time to toast or heat your buns.

Candied shallot

Sweat the shallots in a knob of butter. Once you've got the juices in the pan, deglaze with the white wine and reduce for 1 minute.

Lower the heat, add the honey, simmer gently and leave to confire.

Chipotle mayonnaise

Mix the lemon juice with the Dijon mustard and egg yolk using a small whisk. Gradually whisk in the vegetable oil. Add the Chipotle pepper and season accordingly.

Plating

Place whatever garnishes you desire on your burgers and skewer with a toothpick to hold them together.

On a plate, place the burgers.

Bon appétit!