

Glutton burger, candied mushrooms in soy sauce, cheese sauce, green salad

Recipe for 4 persons

Description

A veal and pork patty, topped with soy caramelized onions and mushrooms and accompanied by a béchamel style cheese sauce.

Note

WARNING: The soy sauce is quite salty so be careful with the salt.

Ingredients

For the burgers

- 400 Gr Ground pork
- 200 Gr Ground veal
- 6 Sprig(s) Chives
- 6 Sprig(s) Parsley
- 1 Unit(s) Onion
- 2 Clove(s) Garlic
- 225 Gr Button mushrooms
- 30 Ml Worcestershire sauce
- 4 Unit(s) Burger bread
- 30 Ml Light soy sauce
- 30 Ml Butter

- Vegetable oil
- Salt and pepper

Cheese sauce

- 5 Ml Cornstarch
- 250 Ml Milk
- 30 Gr Butter
- 30 Gr Flour
- 165 Gr Old cheddar
- 100 Gr Grated parmesan

- Vegetable oil
- Salt and pepper

Salad

- 4 Thick slice(s) Bacon
- 4 Leaf(ves) Boston lettuce
- 8 Slice(s) Tomato
- 4 Handful(s) Romaine salad

- Vegetable oil
- Salt and pepper

Preparation

- Preparation time **45 mins**
- Preheat your **four** at **400 F°**

Preparation

Finely chop the chives, onions, garlic and parsley.

Slice the mushrooms.

Make sure the cheese is grated.

Wash the salad leaves.

Mushrooms and onions

In a skillet with butter and oil, sweat the onions and mushrooms until they get a nice golden color.

Deglaze with both sauces, add the garlic and then let it cook down for another minute. Check the seasoning and rectify if needed.

Set aside.

Burger meat

Combine the minced meat. Season with pepper. Make 8 big patties that are quite thin. (You can use a ring mold to help)

In a hot skillet with oil, sear the patties on both sides for 1 minute each.

Transfer the patties to a baking tray, top with bacon and set aside.

Cheese sauce

Dilute the corn starch in the warm milk and then set aside.

In a sauce pot, melt the butter, add the flour, stir well and then cook for a good minute without letting it take any color (a roux).

Pour the milk and corn starch mix on top of the roux and then mix well with the help of a whisk, continue to whisk until the mixture reaches a boil. Continue to cook for about 2 minutes, you should notice the sauce thicken. Add both cheese and then stir until well incorporated.

Set aside.

Plating

Toast your burger buns then place the burgers topped with bacon in the oven for 4-5 minutes.

Generously top the bottom buns with the cheese sauce, then the mushrooms and add a burger patty on top.

Garnish with tomato slices and lettuce. Place another helping of mushrooms, a second patty and some more cheese sauce, then place the top of the bun on top.

Serve with salad seasoned with olive oil, salt, pepper and wine vinegar.

Bon appétit!