

Lamb burger, mushrooms sauté, brie cheese and baby spinach salad

Recipe for 4 persons



Description

Lamb Burger with North African flavors served with sautéed mushrooms with garlic, melted brie cheese and a nice baby spinach salad on the side.

Note

You can find breads which are very similar to hamburger buns, sometimes flavored with anise or figs, in the bakery section of your grocery store.

Ingredients

For the lamb burger

- 400 Gr Ground lamb
- 5 Ml Cumin powder
- 1 Unit(s) Shallot
- 1 Unit(s) Egg
- 6 Sprig(s) Fresh cilantro

- Olive oil
- Vegetable oil
- Salt and pepper

For the garnish

- 4 Unit(s) Hamburger bread
- 100 Gr Brie cheese
- 150 Gr Button mushrooms
- 1 Clove(s) Garlic
- 15 Ml Grainy mustard
- 1 Unit(s) Egg yolk
- 100 Ml Vegetable oil
- 15 Ml Dijon mustard

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- Salt and pepper

For the arugula salad

- 4 Handful(s) Baby spinach
- 15 Ml Lemon juice
- 30 Ml Olive oil

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- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

General

Remove the mushroom stems and slice them. Chop the coriander and mince the shallot and garlic. In a bowl, whisk the egg yolk with the Dijon mustard and lemon juice. Add in the vegetable oil in a drizzle, while whisking constantly until you get a stiff mayonnaise consistency. Season with salt and pepper.

Lamb burger preparation

In a large bowl, mix the meat with spices, coriander, shallot and egg. Season with salt and pepper and mix well. Form meatballs of 150 g each and flatten them up on a plate. In a skillet, sear the burgers on each side and place them on a baking sheet. In the same skillet, sauté mushrooms in a drizzle of olive oil, season with salt and pepper and cook for 2-3 minutes add the chopped garlic. Then place the mushrooms on the burgers and cook for 6-8 minutes in the oven. Cut your berber bread in half and put a slice of Brie cheese on top. Melt the Brie in the oven for 2 minutes. Garnish your bread with mayonnaise and grainy mustard.

Baby spinach salad preparation

Mix the arugula with lemon juice and olive oil, season well.

To serve

Place the burger on your plate and use a bamboo skewer to maintain it. Serve your burger accompanied by a nice arugula salad portion.

Bon appétit!