

Montreal-style smoked meat burger, home-made French fries

Recipe for 4 persons

Description

A fresh montreal twist on a beef burger. Simple and delicious.

Note

You can always replace the maple syrup with honey, sugar or any thing to add the sweetness that the maple syrup brings.

Ingredients

Burger

- 4 Unit(s) Burger bun
- 4 Unit(s) Pickles
- 400 Gr Smoked meat
- 4 Slice(s) Gruyere cheese

Chutney

- 2 Unit(s) Red onion
- 70 Ml Maple syrup
- 70 Ml White balsamic vinegar

French fries

- 4 Large Yukon gold potatoes

Preparation

- Preparation time **30 mins**
- Preheat your **Friteuse** at **380 F°**

Preparation

Peel the potatoes and cut them into fries. Blanch them by starting in cold salted water and let boil for roughly 3 minutes.

Peel and mince the red onions. Slice the pickles.

Pre heat the fryer and make sure that it is out of reach of children.

Burger

Leave the meat in its sous-vide bag and let it re-heat in hot water for 5-10 minutes or until heated through. The time can vary depending on the quantity you are re heating.

Chutney

In a sauce pot, sweat the onions with a small amount of oil and a knob of butter making sure as to not caramelize them. Add the maple sirup as well as the white balsamic vinegar. Lower the heat and let simmer for roughly 20 minutes.

French fries

Make sure that the blanched fries are completely dry. Drop them in the fryer and fry until they reach a nice golden color and crispy texture. Season with salt and serve immediately. Make sure to fry at the last minute to ensure a nice crispy result when eating.

Plating

On the base of each burger bun, place a nice helping of the onion chutney. Top with the Montreal style smoked meat. Spread the yellow mustard on each top and then garnish with the sliced pickles and a slice of cheese. before closing your bun.

Serve on a plate with a nice helping of fries.

Bon appétit!