

Veal burger with roasted peppers, lime mayonnaise, provolone cheese, fresh basil |

Recipe for 12 tapas



Description

A veal patty full of flavours, roasted veggies, all dressed in a nice burger bun.

Note

It's important to cut the peppers into very thin strips (juliennes).

Ingredients

Patties

- 450 Gr Ground veal
- 1 Tsp Sriracha sauce
- 0.50 Tsp Jamaican pepper
- 1 Sprig(s) Basil
- 1 Tbsp Olive oil
- 1 Unit(s) Egg
- 50 Gr French shallot
- 2 Unit(s) Green onion

Mayonnaise

- 120 Ml Mayonnaise
- 1 Unit(s) Lime
- 1 Sprig(s) Basil

Garnish

- 12 Unit(s) Mini burger
- 6 Leaf(ves) Boston lettuce
- 2 Unit(s) Italian tomatoes
- 1 Unit(s) Yellow pepper
- 12 Thin slice(s) Provolone cheese
- 12 Unit(s) Mini wooden skewers

Preparation

- Preparation time **40 mins**
- Preheat your **Oven** at **400 F°**

Prep

Thin out the basil and chop coarsely.

Peel and finely chop the shallots and green onions (whistle).

Peel the onion and cut into thick slices (0.5 cm minimum).

Drain the peppers, then cut into thick strips.

Cut the tomatoes into 12 slices, then separate the Boston leaves into 12 pieces.

Finely chop the allspice.

Slice Provolone cheese, if necessary.

Remove the lime zest and mix with the mayonnaise sauce.

Burgers

In a bowl, mix the ingredients for the meatballs and season with salt and pepper.

Dumplings

Use an ice-cream scoop to shape the meatballs. Place the veal meatballs on a baking sheet lined with baking paper.

In a hot frying pan with vegetable oil, sear each dumpling on both sides, then return to the baking sheet.

When ready to assemble, place the meatballs in the oven for 6 to 8 minutes, add the piece of cheese to each meatball and place in the oven for a further minute.

Toppings

In a bowl, mix the bell pepper strips, a good drizzle of olive oil, salt and pepper. Spread the vegetables on an ovenproof tray and bake for five minutes.

Buns

Cut the mini (or large) burger buns and place on a baking sheet with a dab of butter on each side. Toast for 2-3 minutes. Be careful not to over-dry them.

Plating

On the bottom part of the bun, add a little spoon of mayonnaise, then a leaf of lettuce and a slice of tomato.

Add the meatball with melted cheese on top. Cover with some roasted peppers and onions. Close the burger with the other half and pick through the burger with a skewer.

Bon appétit!