

Veal burger with spices, fresh cilantro, roasted onions and peppers, lime mayonnaise

Recipe for 12 tapas

Description

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

Note

We want the vegetables in big chunks so they don't become too soft due to the cooking time.

Ingredients

Burgers

- 525 Gr Ground veal
- 1 Tbsp Sriracha sauce
- 1 Tsp Jamaican pepper
- 60 Ml Water
- 6 Sprig(s) Fresh cilantro
- 3 Tbsp Olive oil
- 2 Unit(s) French shallot
- 2 Unit(s) Green onion
- 1 Unit(s) Yellow pepper
- 1 Unit(s) Red pepper
- 12 Unit(s) Mini burger
- 4 Slice(s) Jarlsberg cheese
- 2 Unit(s) Italian tomatoes
- 4 Leaf(ves) Boston lettuce
- 12 Unit(s) Mini wooden skewers

Preparation

- Preparation time **30 mins**

Prep

Remove the cilantro leaves from the sprigs.

Peel and finely chop the shallots and the green onions.

Peel the onion and slice in thick onion rings.

Remove the pepper seeds and slice in big chunks.

Cut the tomatoes in 12 slices and break the lettuce leaves in 12 pieces

Burgers

In a large bowl mix together the first 8 ingredients and season with salt and pepper.

Using an ice cream scoop, make some meat balls. On a tray with baking paper, put the meat balls.

Sear the meat balls in a hot skillet with vegetable oil and put bake on the baking tray

Bake in the oven for 6 to 8 minutes before serving. Add a piece of cheese on each meat ball and bake again for another minute.

In a bowl, mix the onion rings and the pepper chunks. Season with salt and pepper and a dash of olive oil. Put on a baking tray and bake in the oven for 5 minutes.

Cut the buns in halves. Put on a baking tray and add a little knob of butter. Roast in the oven for 4 to 5 minutes.

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!