

# Veal mini-burger with spices, arugula, roasted onions and peppers, lime mayonnaise

Recipe for 12 tapas



## Description

A veal patty full of flavours and some roasted veggies served in a nice little bun.

## Note

Cut your vegg quite roughly, they'll keep their crunch better.

You can cook the patty on the bbq if you want.

## Ingredients

### Burgers

- 400 Gr Ground veal
- 1 Tbsp Sriracha sauce
- 1 Tsp Jamaican pepper
- 1 Unit(s) Lime
- 3 Tbsp Olive oil
- 2 Unit(s) French shallot
- 2 Unit(s) Green onion
- 1 Unit(s) Onion
- 1 Unit(s) Red pepper
- 6 Sprig(s) Arugula leaves
- 12 Unit(s) Mini burger
- 12 Slice(s) Jarlsberg cheese
- 2 Unit(s) Italian tomatoes
- 12 Unit(s) Mini wooden skewers

- 150 Ml Mayonnaise

## **Preparation**

- Preparation time **30 mins**

### Prep

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

Mix the mayo with lime juice

### 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 back 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 arugula 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!**