



BLUE CHEESE BUTTER BURGER



QimiQ AVANTAGES

- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients
- Quick and easy preparation



20



INGRÉDIENTS POUR 6 PORTIONS

BUTTER BURGER

2 LB 80/20 Ground Beef

3 OZ QimiQ Marinade

2 cs Kosher Salz

2 cs

4 OZ Butter, ungesalzen

6 EA Brioche Burger Buns

3 EA , Julienne

1 cs Miel

BLUE CHEESE SAUCE

0.5

0.5

1 LB Blauschimmelkäse

PRÉPARATION

1. BUTTER BURGER

- 1) Take 2oz of the butter and place it in a saute pan. Cook the Onions with the Honey until caramelized.
- 2) In a bowl, combine the Ground Beef and that QimiQ Marinade - Mix till thoroughly incorporated.
- 3) Roll into 6 even balls and work in a disk about 5" around.
- 4) Season with the salt and pepper.
- 5) On a grill pan, cook the burger to the desired doneness.
- 6) Top with the Onions, then the Blue Cheese Sauce, and place under a broiler. Cook until the cheese is bubbly and brown.
- 7) While the burgers are cooking, begin buttering the Brioche Buns with the remaining butter and toast in a pan on medium-high heat - Set aside when toasted.
- 8) Build the burger as you would normally.

2. BLUE CHEESE SAUCE

- 1) In a saucepot, combine all the ingredients and cook the thickened and smooth.