



BLUE CHEESE BUTTER BURGER



QimiQ VORTEILE

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



20



leicht

ZUTATEN FÜR 6 PORTIONEN

BUTTER BURGER

2 LB	80/20 Ground Beef
3 OZ	QimiQ Marinade
2 EL	Kosher Salz
2 EL	Italienischer schwarzer Pfeffer
4 OZ	Butter, ungesalzen
6 EA	Brioche Burger Buns
3 EA	gelbe Zwiebel(n), Julienne
1 EL	Honig

BLUE CHEESE SAUCE

0.5 Tasse(n)	QimiQ Sahne-Basis
0.5 Tasse(n)	Vollmilch
1 LB	Blauschimmelkäse

ZUBEREITUNG

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.