



# ASIAN STYLE FILLED BURGER



## QimiQ BENEFITS

- Burgers, patties etc. remain moist for longer
- Full taste with less fat content



25



easy

## INGREDIENTS FOR 1465 G

<b>225 g</b>	QimiQ Cream Base
<b>975 g</b>	Beef chuck, ground
<b>15 g</b>	Carrot(s), julienne
<b>15 g</b>	Celery, julienne
<b>10 g</b>	Soya sauce
<b>15 g</b>	Oyster sauce
<b>3 g</b>	Sriracha hot chili sauce
<b>60 g</b>	Whole egg(s)
<b>35 g</b>	Bread crumbs
<b>10 g</b>	Spring onion(s), sliced
<b>10 g</b>	Daikon sprouts
<b>10 g</b>	Red pepper(s), finely diced
<b>75 g</b>	Kimchi
<b>7 g</b>	Garlic, chopped

## METHOD

1. Blend the ground meat with the QimiQ Sauce Base and set aside.
2. For the filling: sauté the carrots and celery and allow to cool.
3. Mix the the soya sauce, oyster sauce, Sriracha, eggs and Panko together well.
4. Add the onions, daikon sprouts, bell peppers, carrots, celery, Kimchi and garlic. Chill until needed.
5. Shape the meat mixture into thin patties. Spread the filling on one patty and top with a second patty. Press the edges firmly to seal. Continue till all patties are complete.
6. Grill and serve on a steam bun or traditional burger bun.