



BLUE CHEESE STUFFED HAMBURGER



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Longer presentation times without loss of quality



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INGREDIENTS FOR 10 PORTIONS

20 g	QimiQ Marinade
80 ml	Water, chilled
3.7 g	Salt
454	Beef chuck, ground
200 g	Chips
35 g	Lettuce
50 g	Tomato(es), sliced
10	Hamburger buns

FOR THE BLUE CHEESE FILLING

100 g	QimiQ Cream Base
120 g	Statesboro blue cheese, diced
80 g	Bread crumbs
15 g	Chives, chopped
61 g	Egg yolk(s)
35 g	Smoked bacon, diced
	Salt and pepper

FOR THE SRIRACHA SAUCE

100 g	QimiQ Classic, unchilled
250 g	Mayonnaise 80 % fat
10 ml	Lemon juice
5 g	Garlic paste
10 g	Sriracha hot chili sauce
3 g	Salt
1 g	Pepper

METHOD

1. Marinade the ground meat with the QimiQ Marinade, water and salt using a mixing machine at low speed for 5-6 minutes.
2. For the filling: blend the QimiQ Sauce Base with the Statesboro blue cheese, bread crumbs, egg yolk, bacon and chives. Season to taste with salt and pepper.
3. For the sriracha sauce: whisk the unchilled QimiQ Classic smooth. Add the mayonnaise and mix well. Add the remaining ingredients and mix well. Season to taste.
4. Shape the ground meat into burgers and fill with the blue cheese filling. Chill or freeze until needed.
5. Before serving sear on both sides and finish the cooking process in the oven.
6. Place the lettuce and tomatoes onto the buns, followed by the meat and the sriracha sauce.
7. Serve with french fries.