



BLUE CHEESE BUTTER BURGER



QimiQ BENEFITS

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



20



easy

INGREDIENTS FOR 6 PORTIONS

BUTTER BURGER

| | |
|---------------|---------------------------|
| 2 LB | 80/20 Ground Beef |
| 3 OZ | QimiQ Marinade |
| 2 tbsp | Kosher salt |
| 2 tbsp | Italian Black Pepper |
| 4 OZ | Butter, unsalted |
| 6 EA | Brioche Burger Buns |
| 3 EA | Yellow onion(s), Julienne |
| 1 tbsp | Honey |

BLUE CHEESE SAUCE

| | |
|-------------------|--------------------|
| 0.5 cup(s) | QimiQ Cream Base |
| 0.5 cup(s) | Whole milk |
| 1 LB | Blue veined cheese |

METHOD

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.