



# BLUE CHEESE BUTTER BURGER



## QimiQ VANTAGGI

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



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semplicità

## INGREDIENTI PER 6

### BUTTER BURGER

**2 LB** 80/20 Ground Beef

**3 OZ** QimiQ Marinade

**2**

**2**

**4 OZ**

**6 EA** Brioche Burger Buns

**3 EA** , Julienne

**1** Miele

### BLUE CHEESE SAUCE

**0.5** QimiQ Sauce Base

**0.5**

**1 LB** Formaggio tipo Gorgonzola

## PREPARAZIONE

### 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.