



MUSHROOM & CHEDDAR FILLED BURGER



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 1733 G

225 g QimiQ Sauce Base

975 g Beef chuck, ground

200 g Mushrooms, cooked

75 g Red onion(s), finely chopped

10 g Garlic, minced

75 g Whole egg(s)

50 g Bread crumbs, ground

6 g Salt

2 g Black pepper, ground

10 g Chives

5 g Dijon mustard

100 g Sharp cheddar cheese, grated

METHOD

1. Blend the ground meat with 6 oz QimiQ Sauce Base, set aside and chill.
2. For the filling: sauté the mushrooms and onions until tender. Add the garlic and the QimiQ Sauce Base and simmer. Allow to cool.
3. Add the eggs, Panko, salt, pepper, chives, Dijon mustard and cheese and mix well.
4. 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.
5. Grill until done to your liking. Serve on a steam bun or traditional burger bun.