

STATESBORO BLUE CHEESE STUFFED HAMBURGER



QimiQ BENEFITS

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



15

INGREDIENTS FOR 10 PORTIONS

20 g QimiQ Marinade 80 ml Water, cold 3.7 g Salt 454 Beef chuck, ground 200 g French fries 35 g Lettuce 50 g Tomato(es), sliced 10 Hamburger buns FOR THE BLUE CHEESE FILLING 100 g QimiQ Sauce Base 120 g Statesboro blue cheese, diced 80 g Bread crumbs 15 g Chives, minced 61 g Egg yolk(s) 35 g Smoked bacon, diced Salt and pepper FOR THE SRIRACHA SAUCE 100 g QimiQ Classic, room temperature 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	INGKEDIENTSTO	10 FORTIONS
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5 g Garlic paste 10 g Sriracha hot chili sauce 3 g Salt	250 g	Mayonnaise 80 % fat
10 g Sriracha hot chili sauce 3 g Salt	10 ml	Lemon juice
3 g Salt	5 g	Garlic paste
1 g Pepper	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.
- 5. Before serving sear on both sides and finish the cooking process in the
- 6. Place the lettuce and tomatoes onto the buns, followed by the meat and the sriracha sauce.
- 7. Serve with french fries.