



# 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



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## 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

## 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 oven.
6. Place the lettuce and tomatoes onto the buns, followed by the meat and the sriracha sauce.
7. Serve with french fries.