

Veal Burger, sundried tomatoes, olives, bocconcini, mayo mustard herb Maille

Recette pour 12 Tapas

Description Tiny burgers that are amazing when served as a tapas.

L'idée déco Be careful not to over cook the patties. Spread the mayonnaise generously!! It will add a lot of flavor and creaminess to the burger.

Ingrédients

For the burger

- 12 Unit(s) Mini burger
- 300 Gr Ground veal
- 3 Sprig(s) Basil
- 1 Unit(s) Shallot
- 12 Unit(s) Bocconcini pearls
- 4 Unit(s) Sundried tomatoes
- 8 Unit(s) Pitted kalamata olives
- 1 Unit(s) Egg yolk
- 60 Ml Olive oil
- 15 Gr Maille fine herbs mustard

Préparations

Temps de préparation **30 mins**

Mise en place

Finely chop the shallot and basil. Finely chop the sun-dried tomatoes and olives.

Preparation of the burger

Combine shallot, half dried tomatoes, basil with minced veal. Season with salt and pepper. Form 12 small patties of equal size. Using a hot non-stick pan drizzle a little bit of olive oil and cook the patties 1 minute per side to seal in the flavors and the juiciness. Slice the burger buns in two and add half a mozzarella pearl and warm up the buns in the oven for a few minutes when ready to serve.

Preparation of the mayonnaise

In a bowl, mix one egg yolk, the Maille herb mustard and lemon juice. Using a whisk, drizzle in the vegetable oil slowly while whisking constantly to emulsify the mixture until you get a firm mayonnaise. Season with salt and pepper. Mix mayonnaise with the remaining half of the dried olives and sun dried tomatoes.

To serve

Place a basil leaf on the base of burger, add a piece of sundried tomato. Follow with the veal patties, slices of bocconcini and a touch of mayonnaise, then close with the top of the bun. To ensure that the burger holds its shape, place a toothpick straight through the tiny burger.

Bon appétit!