

# Glutton burger, candied mushrooms in soy sauce, cheese sauce, green salad

**Recette pour 4 personnes**

## **Description**

A veal and pork patty, topped with soy caramelized onions and mushrooms and accompanied by a béchamel style cheese sauce.

## **L'idée déco**

WARNING: The soy sauce is quite salty so be careful with the salt.

## **Ingrédients**

For the burgers

- 400 Gr Ground pork
- 200 Gr Ground veal
- 6 Sprig(s) Chives
- 6 Sprig(s) Parsley
- 1 Unit(s) Onion
- 2 Clove(s) Garlic
- 225 Gr Button mushrooms
- 30 Ml Worcestershire sauce
- 4 Unit(s) Burger bread
- 30 Ml Light soy sauce
- 30 Ml Butter
  
- Vegetable oil
- Salt and pepper

Cheese sauce

- 5 Ml Cornstarch
- 250 Ml Milk
- 30 Gr Butter
- 30 Gr Wheat flour
- 165 Gr Old cheddar
- 100 Gr Grated parmesan
  
- Vegetable oil
- Salt and pepper

Salad

- 4 Thick slice(s) Bacon
- 4 Leaf(ves) Boston lettuce
- 8 Slice(s) Tomato
- 4 Handful(s) Romaine salad
  
- Vegetable oil
- Salt and pepper

## Préparations

Temps de préparation **45 mins**

Préchauffez votre four à 400 F°

### Preparation

Finely chop the chives, onions, garlic and parsley.

Slice the mushrooms.

Make sure the cheese is grated.

Wash the salad leaves.

### Mushrooms and onions

In a skillet with butter and oil, sweat the onions and mushrooms until they get a nice golden color. Deglaze with both sauces, add the garlic and then let it cook down for another minute. Check the seasoning and rectify if needed.

Set aside.

### Burger meat

Combine the minced meat. Season with pepper. Make 8 big patties that are quite thin. (You can use a ring mold to help)

In a hot skillet with oil, sear the patties on both sides for 1 minute each.

Transfer the patties to a baking tray, top with bacon and set aside.

### Cheese sauce

Dilute the corn starch in the warm milk and then set aside.

In a sauce pot, melt the butter, add the flour, stir well and then cook for a good minute without letting it take any color (a roux).

Pour the milk and corn starch mix on top of the roux and then mix well with the help of a whisk, continue to

whisk until the mixture reaches a boil. Continue to cook for about 2 minutes, you should notice the sauce thicken. Add both cheese and then stir until well incorporated.

Set aside.

### Plating

Toast your burger buns then place the burgers topped with bacon in the oven for 4-5 minutes. Generously top the bottom buns with the cheese sauce, then the mushrooms and add a burger patty on top.

Garnish with tomato slices and lettuce. Place another helping of mushrooms, a second patty and some more cheese sauce, then place the top of the bun on top.

Serve with salad seasoned with olive oil, salt, pepper and wine vinegar.

**Bon appétit!**