

# Beef burger, stuffed with smoked bacon and brie with a fresh salad

Recette pour 4 personnes



**Description** Beef burger stuffed with diced bacon and brie slices, mayonnaise enhanced with a Harissa, with salad greens.

**L'idée déco** If you make this recipe at the BBQ, take care to properly seal your patties to prevent leaks.

## Ingrédients

For the burger

- 400 Gr Ground beef
- 1 Clove(s) Garlic
- 1 Unit(s) Egg
- 6 Sprig(s) Parsley
- 1 Unit(s) Red onion
- 2 Unit(s) Italian tomatoes
- 4 Unit(s) Burger bun
  
- Salt and pepper
- Olive oil

For the filling of brie and bacon

- 80 Gr Smoked bacon
- 80 Gr Brie cheese
  
- Salt and pepper
- Olive oil

For the harissa mayo

- 15 Ml Harissa
- 200 Ml Vegetable oil
- 1 Unit(s) Egg yolk
- 15 Ml Dijon mustard

- Salt and pepper
- Olive oil

For the salad

- 4 Handful(s) Mixed greens
- Salt and pepper
- Olive oil

## **Préparations**

Temps de préparation **30 mins**

Préchauffez votre four à 400 F°

General preparation

Cut the bacon into cubes. Slice the brie. Chop the parsley and garlic. Slice the tomato and onion.

Burger preparation

Fry the bacon in a pan until they get crispy. Drain well. In a large bowl, combine ground meat, garlic, parsley and egg. Season the mixture with salt and pepper. Make 8 small patties, cover half the patties with slices of brie and crispy bacon, place another patty on top and seal the edges. In nonstick skillet, drizzled with vegetable oil, sear the burgers on both sides. Place them on a baking sheet and finish cooking in the oven for 8 minutes. Heat the bread in the oven a few minutes.

Harissa mayo preparation

In a separate bowl, combine egg yolk, mustard, lemon juice and whisk. Gradually add the vegetable oil in a drizzle whisking completely. Add the harissa and adjust seasoning.

To serve

On each bun, place a beef patty, a little mayonnaise, a slice of tomato and onion. Accompany your burger with a salad seasoned your favorite vinaigrette.

**Bon appétit!**