

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

Recipe for 4 servings



Description

Beef burger stuffed with diced bacon and brie slices with a mayonnaise enhanced with Harissa served with a fresh salad.

Note

If you make this recipe on the BBQ, make sure to properly seal your patties to prevent leaks.

Ingredients

For the burger

- 450 Gr Ground beef
- 1 Clove(s) Garlic
- 1 Unit(s) Egg
- 6 Sprig(s) Parsley
- 4 Slice(s) Red onion
- 100 Gr Red onion
- 2 Unit(s) Italian tomatoes
- 4 Leaf(ves) Boston lettuce
- 4 Unit(s) Burger bun
- Butter
- Salt and pepper
- Olive oil

Mayonnaise

- 125 Ml Vegetable oil
- 1 Unit(s) Egg yolk
- 15 Ml Dijon mustard
- Butter
- Salt and pepper
- Olive oil

Burger stuffing

- 4 Slice(s) Smoked bacon
- 4 Slice(s) Jarlsberg cheese
- Butter
- Salt and pepper
- Olive oil

Béarnaise style mayonnaise

- 130 Ml Mayonnaise
- 100 Gr French shallot
- 100 Ml White balsamic vinegar
- 10 Turn(s) Ground pepper
- Butter
- Salt and pepper
- Olive oil

For the salad

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

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

General preparation

Cut the bacon into cubes.

Slice the cheese.

Finely chop the garlic and parsley.

Slice the tomatoes and onions.

Burger preparation

In a skillet, cook the bacon until it's nice and crispy. Set aside on paper towel to remove excess fat.

In a large mixing bowl, combine the minced meat, garlic, parsley and eggs. Season with salt and pepper. Make 8 little patties. Place the bacon and cheese in the center of 4 of the patties and then cover them with the other 4. Make sure to seal the burgers properly to avoid leakage.

In a non stick skillet, add a thread of vegetable oil and then sear the burgers on both sides. Place the seared burgers on a baking sheet and finish the cooking process in the oven for about 8 minutes.

Warm the buns in the oven for a few minutes before serving.

Mayonnaise preparation

In a mixing bowl, combine the egg yolk, mustard, lemon juice and whisk vigorously. Gradually add the vegetable oil in a drizzle, whisking the whole time. Season to taste.

Béarnaise style mayonnaise

In a sauce pot with a little bit of oil and butter, sweat the diced shallots without coloring them then add the pepper mignonette. Deglaze with the balsamic vinegar and then reduce until almost all of the liquid is evaporated. Let this cool down then add it to the mayonnaise you made earlier.

All that's left is to garnish the burgers!

To serve

In each bun, place a burger, a little mayonnaise, a tomato slice, an onion slice and a leaf of lettuce. Make your favorite salad to accompany the burger!

Bon appétit!