

# Decadent beef patty with Migneron de Charlevoix cheese, salad of baby spinach - Virtual Workshop version

**Recipe for 2 portions**

## **Description**

A tasty patty for your hamburger nights at home.

## **Note**

Avoid over-mixing the preparation to obtain softer patties.

## **Ingredients**

### Beef patty

- 250 Gr Ground beef
- 1 Unit(s) Green onion
- 50 Gr Migneron de charlevoix cheese
- 1 Tsp Montreal steak spice
- 1 Tbsp Brandy
- 1 Tsp Dijon mustard
- 80 Gr Baby spinach

## **Preparation**

- Preparation time **30.00 mins**
- Preheat your **oven** at **400.00 F°**

### Things to do before the workshop

## **Ingredients**

Wash the green onion.

Make sure you have the ingredients ready.

## **Equipment list**

1 cutting board, 1 chef knife, 1 paring knife

1 mixing bowl

1 grater

Kitchen towels

1 spatula

1 pan

### Preparation to do with the chef

Finely chop the green onion.

Grate the cheese.

### Beef patty

In a bowl, combine all the ingredients for 1 minute. Once everything is homogeneous, separate in 2.

Shape into patties ready for cooking.

Sear the patties in a pan and finish cooking in the oven for 8-10 minutes.

**Bon appétit!**