

# Lamb burger, mushrooms sauté, brie cheese and baby spinach salad

Recipe for 4 persons



## Description

Lamb Burger with North African flavors served with sautéed mushrooms with garlic, melted brie cheese and a nice baby spinach salad on the side.

## Note

You can find breads which are very similar to hamburger buns, sometimes flavored with anise or figs, in the bakery section of your grocery store.

## Ingredients

### For the lamb burger

- 400 Gr Ground lamb
- 5 Ml Cumin powder
- 1 Unit(s) Shallot
- 1 Unit(s) Egg
- 6 Sprig(s) Fresh cilantro
  
- Olive oil
- Vegetable oil
- Salt and pepper

### For the garnish

- 4 Unit(s) Hamburger bread
- 100 Gr Brie cheese
- 150 Gr Button mushrooms
- 1 Clove(s) Garlic
- 15 Ml Grainy mustard
- 1 Unit(s) Egg yolk
- 100 Ml Vegetable oil
- 15 Ml Dijon mustard
  
- Olive oil
- Vegetable oil
- Salt and pepper

### For the arugula salad

- 4 Handful(s) Baby spinach
- 15 Ml Lemon juice
- 30 Ml Olive oil
  
- Olive oil
- Vegetable oil
- Salt and pepper

## **Preparation**

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

### General

Remove the mushroom stems and slice them. Chop the coriander and mince the shallot and garlic. In a bowl, whisk the egg yolk with the Dijon mustard and lemon juice. Add in the vegetable oil in a drizzle, while whisking constantly until you get a stiff mayonnaise consistency. Season with salt and pepper.

### Lamb burger preparation

In a large bowl, mix the meat with spices, coriander, shallot and egg. Season with salt and pepper and mix well. Form meatballs of 150 g each and flatten them up on a plate. In a skillet, sear the burgers on each side and place them on a baking sheet. In the same skillet, sauté mushrooms in a drizzle of olive oil, season with salt and pepper and cook for 2-3 minutes add the chopped garlic. Then place the mushrooms on the burgers and cook for 6-8 minutes in the oven. Cut your berber bread in half and put a slice of Brie cheese on top. Melt the Brie in the oven for 2 minutes. Garnish your bread with mayonnaise and grainy mustard.

### Baby spinach salad preparation

Mix the arugula with lemon juice and olive oil, season well.

### To serve

Place the burger on your plate and use a bamboo skewer to maintain it. Serve your burger accompanied by a nice arugula salad portion.

**Bon appétit!**