

Mini burger, beef patty, raclette cheese, tomato chutney and pickle mayonnaise |

Recipe for 12 tapas



Description

A bit messy, but so delicious!

Note

This tomato chutney recipe can be kept for several weeks. It can be eaten as an aperitif, with foie gras, grilled meats, etc., or as an accompaniment to a variety of dishes.

Ingredients

Burger

- 450 Gr Ground beef
- 1 Tsp Garlic powder
- 1 Tsp Onion powder
- 1 Unit(s) Egg
- 30 Gr Japanese breadcrumbs (panko)
- 12 Unit(s) Mini burger

- Salt and pepper
- Vegetable oil

Mayonnaise with gherkins

- 1 Unit(s) Egg yolk
- 5 Ml Lemon juice
- 20 Ml Dijon mustard
- 125 Ml Canola oil
- 50 Gr Pickles

- Salt and pepper

Garnishes

- 120 Gr Raclette cheese
- 0.50 Unit(s) Romaine salad

- Salt and pepper
- Vegetable oil

Tomato chutney

- 200 Gr Tomato
- 50 Gr French shallot
- 1 Clove(s) Garlic
- 30 Ml Maple syrup
- 30 Ml Apple cider vinegar
- 1 Tsp Montreal steak spice

- Vegetable oil

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45 mins**
- Preheat your **Four ou BBQ** at **425 F°**

Set up

Wash the lettuce and chop finely.

Thinly slice the cheese, which can also be grated.

Dice the tomatoes.

Peel and chop shallots.

Chop the garlic.

Cut the gherkins into brunoise.

Burger patties, buns

In a large bowl, combine all burger ingredients except panko. Season with salt (10g/kg) and pepper. Mix well, adding panko as needed to achieve the right consistency.

Shape into balls, flatten slightly and form a small well in the center.

Allow 10 minutes for the dumplings to cook, then sear them to give them a nice color and place them on a baking sheet and continue cooking in the oven until done. Let stand for 2 minutes before serving with the cheese slices on top.

You can heat or toast the loaves now.

Chipotle mayonnaise

Mix the lemon juice with the Dijon mustard and egg yolk using a small whisk. Gradually whisk in the vegetable oil. Add the gherkin brunoise and season accordingly.

Plating

Place whatever garnishes you desire on your burgers and skewer with a toothpick to hold them together.

On a plate, place the burgers.

Bon appétit!