

Turkey Burger, Smoked Cheddar, Guacamole, Salad

Recipe for 4 persons



Description

A timeless classic that is both fresh and delicious.

Ingredients

Burger

- 12 Unit(s) Mini burger
- 500 Gr Ground turkey
- 1 Unit(s) Egg
- 100 Gr Ricotta
- 1 Bunch(es) Flat parsley
- 6 Clove(s) Garlic
- 10 Gr Celery salt
- 2 Unit(s) Shallot
- 2 Unit(s) Avocado
- 1 Unit(s) Tomato
- 20 Ml White balsamic vinegar
- 30 Ml Olive oil
- 1 Unit(s) Romaine salad
- 12 Slice(s) Smoked cheddar

- Salt and pepper
- Vegetable oil

Turmeric mayonnaise

- 1 Unit(s) Egg
- 1 Tbsp Maille grain mustard
- 1 Tbsp Yuzu juice
- 1 Tsp Curcuma
- 500 Ml Canola oil

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45.00 mins**
- Preheat your **Four** at **400.00 F°**

Preparation

Mince the parsley, mince the garlic, slice the shallots. Remove the seeds from the tomatoes and cut them into cubes. Cut the salad into a chiffonade (fine strips).

Drizzle the buns with olive oil and toast in the oven for a few minutes.

For the burger:

In a mixing bowl, combine the meat with 2/3 of the minced garlic, the French shallots, parsley, eggs, ricotta, celery salt and you can always add some hot pepper for a little spice.

Season to taste and then form 50-60g patties.

Sear in a hot skillet with oil for 1 minute on each side and then finish cooking in the oven on a baking sheet for 4-6 minutes.

For the guacamole :

In a mixing bowl, combine the avocado, cubed tomatoes, vinegar, salt, pepper, olive oil and the remainder of the garlic. Crush with a fork or potato masher, combine well and season to taste with salt and pepper.

Turmeric mayonnaise

In a mixing bowl, place the egg, mustard, yuzu, turmeric and a bit of salt. With a whisk or hand mixer, combine and then slowly add the oil while continuing to whisk. Season to taste.

Plating

On the top bun, place the turmeric mayonnaise. On the bottom half, place the guacamole. Place the turkey burger on top of the guacamole and then place a slice of smoked cheddar on top. garnish with the salad just before serving.

Season the salad with salt, vinegar of your choice and olive oil and serve as a side.

Bon appétit!