



JERNEJ KITCHEN

ANGUS BEEF BURGER WITH BRIE

Angus Beef Burger with Brie and Rocket is fresh and juicy, perfect for warm summer days. For even more flavor, use homemade potato burger buns.

MAKES	2	BURGERS
PREPARATION:	10	MINUTES
COOK:	5	MINUTES
TOTAL TIME:	15	MINUTES

SAUCE

3 tbsp mayo

1 tsp truffle sauce (tartufata)

BURGER

2 Angus beef patties (1/2 pound each) (Z'Dežele)

1 tsp olive oil

120 g (4 slices) Brie cheese

2 Potato Burger Buns

2 tomato slices

2 handfuls of fresh rocket

TOOLS AND EQUIPEMENT

bowl

pan

spatula

SAUCE

Make the sauce by stirring together mayo and truffle sauce or tartufata. Store in the fridge until needed.

ANGUS BEEF BURGER

Place a large pan over high heat. Add a teaspoon of oil, and when the oil is hot, add the patties. Cook them until your preferred doneness is reached or for 3 - 4 minutes on each side for medium. First, cook for 2 minutes on each side, then flip twice to get it evenly cooked and delicious. Place two slices of Brie cheese on top of each beef patty, cover with a lid, and cook for 2 minutes for the cheese to melt. Remove from the heat and set aside for 3 - 5 minutes for the cooking process to stop. Optionally, grill the patties on the grill.

ANGUS BEEF BURGER WITH BRIE

Start layering the burger. Cut the potato bun in half. Place a pan over medium heat. Add one teaspoon of butter, and when it melts, add the burger buns (cut side down). Toast until golden, then place the bottom on the plate. Add a generous tablespoon of sauce. Place the beef patty with the Brie cheese over the sauce. Add tomatoes and rocket (arugula). Spread some mayo sauce over the cut side of the top burger bun and cover the burger. Serve as soon as possible.

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