



Gorgonzola Burger

with pear chutney

For 10 Burgers

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10 Sandwich Rolls, pre-sliced,
art. 1881

1800 g minced beef

4 eggs

200 g oatmeal

150 g onions, diced

3 tbsp. parsley, chopped finely

2 tbsb. mustard

2 tbsp. tomato paste

450 g gorgonzola cheese

salt and pepper to taste

300 g pears

1 tbsp. fresh ginger, chopped
finely

80 g preserving sugar

70 ml white wine vinegar

1 tsp. chili pepper

6 sprigs of thyme

50 g lamb's lettuce

40 g radicchio

50 g walnuts

30 g honey

- ❶ Thaw the Sandwich Roll. Whisk eggs with mustard and tomato paste in a bowl. Add minced beef, onions, parsley, oatmeal and 150 g of gorgonzola cheese. Taste with salt and pepper. Form the mixture into 10 patties. Fry both sides over medium heat in a pan for 4 min.
- ❷ Spread the remaining gorgonzola cheese on the burger patties and put them in the oven to melt. Peel, core and dice the pears for the chutney. Then put the pear cubes with ginger, preserving sugar, white wine vinegar, chili, thyme and some salt in a pot and cook over medium heat for 10 - 15 min. Wash the salad and drain well. Cut radicchio into small slices. Sprinkle walnuts with honey on a baking tray and caramelize at 170 °C for 8 min.
- ❸ Separate the bun halves and grill briefly. Then generously spread the pear chutney on both halves of the roll. Drape a mix of radicchio and lamb's lettuce on the bottom half. Now put the patty on the burger bun. Finish the burger with caramelized walnuts and put on the lid.