

# Mini burgers with avocado, brie and caramelised mushrooms

COOKING  
LOVERS TEKA



## Consejo del chef

Serve this mini burgers hot to enjoy best all the flavours. You can also combine different flavours to make several assorted mini burgers.

## Raciones para 8

- 200 gr Minced veal
- 200 gr Minced pork
- 2 Egg yolks
- 2 Teaspoons of flour
- 1 Teaspoon of classic mustard
- 200 gr Assorted mushrooms
- 1 Teaspoons of sugar
- 8 Mini brioche or rustic-type hamburger buns
- 2 Avocados
- Soy sauce
- Butter
- Extra virgin olive oil
- Salt
- Pepper
- 1 Lime
- Brie cheese
- Watercress

- 1 In a bowl mix: the two types of meat with salt, pepper, mustard, egg yolks and flour. Mix well and set aside in the fridge for 10 minutes.
- 2 Meanwhile, prepare the caramelised mushrooms by sautéing them in a frying pan with olive oil. When golden brown, add soy sauce to taste, reduce and set aside.
- 3 Preheat the SteakMaster oven in burger mode, make the burgers with 50 g of meat and brush them with olive oil. Heat for the set time, turn and continue cooking.
- 4 Heat the halved buns in a frying pan with butter and assemble the hamburger: at the base, place mashed avocado with lime juice, watercress, the hamburger, cheese slices and, finally, the caramelised mushrooms. Close the burger.

## Chef's Notes

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<https://cookinglovers.teka.com/en/receta/mini-burgers-con-aguacate-queso-brie-y-setas-caramelizadas/>

