Mini burgers with avocado, brie and caramelised mushrooms



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

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