

# Mini burgers with avocado, brie and caramelised mushrooms

COOKING  
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## 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/es/receta/mini-burgers-con-aguacate-queso-brie-y-setas-caramelizadas/>

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