



COOKING PASSION SINCE 1877

SPECIAL BURGERS with Béarnaise Sauce

INGREDIENTS - For the patties:

700 g rump steak with fatty edges
2 finely chopped shallots
2 heaping teaspoons hot **mustard**
1 **egg**
2–3 pinches piment d'Espelette
2 teaspoons **Worcestershire sauce**
Freshly ground black pepper and salt
2 tablespoons **peanut oil**

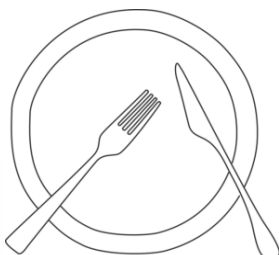
INGREDIENTS - Sauce Béarnaise:

4 tablespoons white wine vinegar
1 finely chopped shallot
5 black peppercorns
1 tablespoon cold water
2 fresh medium **egg yolks**
100–120 g softened **butter**
Salt, freshly ground black pepper
1 tablespoon chopped tarragon
(or 1 teaspoon dried tarragon)
A little lemon juice (optional)

INGREDIENTS - For the garnish:

About 12 rinsed lettuce leaves
1 red onion, cut into rings
12 cherry tomatoes, cut into rings
6 gherkins, finely sliced
12 slices **Cheddar** or **Leicester cheese**
(optional)
A little ketchup

ALLERGENES HIGHLIGHTED IN BOLD



PREPARATION:

Have your butcher grind the rump steak or chop it finely in a food cutter. In a bowl, mix the meat with all the other patty ingredients. Season the meat mixture generously to taste with salt and pepper. Wet your hands and shape it into about 12 patties. Brush peanut oil onto the patties and refrigerate until you're ready to grill them.

To grill the burgers, place the grill plate on the induction hotplate and set it to 7. Grill the burgers for about 5 minutes on each side.

For the sauce Béarnaise, combine vinegar, the finely chopped shallot, and crushed peppercorns in a small saucepan and bring to a boil. Reduce by half. Add 1 tablespoon cold water put the entire mixture through a strainer, pressing it out thoroughly. Return the reduction to the saucepan.

Heat the saucepan on the induction hotplate set to 2 and stir in the egg yolks. Beat constantly with a wire whisk until the mixture thickens slightly. Gradually stir in the butter. Add tarragon and season to taste.

Cut the buns in half and toast in the oven with the cut sides up at 200°C CircoTherm hot air for about 8 minutes. If desired, cover the top bun halves with your favorite cheese.

Place a small dollop of ketchup, lettuce leaves, and tomato slices on the bottom bun halves. Then top each one with a grilled patty, a little sauce Béarnaise, and several onion rings. Finish off with the top bun half – with melted cheese, if desired – and press down lightly. Mmmmm, delicious!!!