



## Ochsensfetzen Burger with Tomato Jam and Marinated Radicchio



Serves 4

### INGREDIENTS

#### For the ochsensfetzen burger:

About 500 g beef tenderloin  
3 sprigs rosemary  
2 sprigs thyme  
3-4 sage leaves  
1 garlic clove  
2 tablespoons clarified **butter**  
Salt, pepper  
200 g Gruyère **cheese**  
2 red onions  
Medium-hot **mustard**  
4 hamburger **buns**

#### For the tomato jam:

About 700 g tomatoes  
1 tablespoon white **balsamic vinegar**  
Salt, pepper  
Canning sugar

#### For the marinated radicchio:

About 150 g radicchio  
2 tablespoons olive oil  
½ teaspoon sugar  
½ tablespoon **white wine vinegar**  
Salt, pepper

ALLERGENES HIGHLIGHTED IN BOLD

### PREPARATION

Rinse herbs and shake dry. Place 2 sprigs rosemary, 1 sprig thyme, sage leaves, and beef in a vacuum bag and vacuum out the air at setting 3. Cook at 52°C sous-vide setting for about 1 hour. The cooking time depends on the thickness of the meat. You can expect to cook it 1 hour per 3 centimeters of thickness.

In the meantime, prepare the tomato jam. In a large pot, bring water to a boil. Add the tomatoes in batches using a slotted spoon and cook gently for 1 to 2 minutes until the skin starts to peel.

Remove the tomatoes from the water, plunge into cold water, let cool slightly, and peel carefully. Cut the tomatoes in half, remove cores and seeds, and dice finely. Weigh the tomato flesh and add one third that amount of canning sugar. In a saucepan, combine diced tomatoes, canning sugar, and balsamic vinegar and stir.

Slowly bring to a rolling boil and continue boiling for 3-4 minutes while stirring until the jam gels. Transfer the boiling hot jam to a sterilized jar, seal, and place upside-down for 10 minutes. Then turn the jar right-side up and let cool completely.

Clean the radicchio, remove the core, and cut into fine strips.

Combine with olive oil, sugar, and white wine vinegar and season to taste with salt and pepper. Marinate thoroughly.

Slice the Gruyère using a cheese slicer. Peel the onions, cut in half, and slice into fine rings.

Once the beef is done, remove it from the bag and pat it dry. Slice the garlic finely. In a pan, heat the clarified butter and sear the beef on all sides along with 1 sprig rosemary, thyme, and garlic. Season with salt and pepper and slice thinly. Place the cheese on the hot beef.

Toast the hamburger buns in a toaster or pan. Spread mustard on the bottom bun half and top with radicchio, beef, cheese, tomato jam, and onions as desired. Cover with the top bun half and enjoy.