

RISOTTO BURGER WITH SWEET-AND-SOUR PICKLED CARROT, ONION AND ROASTED GARLIC



USED BRESC PRODUCTS



Harissa spice mix 450g



Roasted garlic puree 325g

INGREDIENTS

4

- 400 g risotto rice
- 250 ml white wine vinegar
- 250 g different coloured carrots
- 200 ml white wine
- 100 g onion
- 100 g Bresc Roasted garlic puree
- 100 g spread cheese
- 100 g Parmesan cheese
- 80 g roast onions
- 60 g flour
- 50 g rocket
- 35 g sugar
- 20 g Bresc Roasted garlic puree
- 10 g Bresc Harissa spice mix
- 4 hamburger buns
- 3 eggs
- 2 potatoes
- 1 l vegetable stock
- 1 knob butter

PREPARATION METHOD

Chop the onion in pieces and fry it lightly with the roasted garlic puree. Add the rice and fry it until it is slightly transparent. Pour the white wine into the pan and stir until it has been absorbed by the rice. Add the stock bit by bit and allow it to be absorbed. Cook the risotto for 18 minutes. Remove from the heat and stir the butter and the Parmesan cheese into the risotto. Mix 600 g of the risotto with the eggs and flour. Shape the mixture into four burgers and fry them until golden-brown. Boil the white wine with the sugar and harissa spice mix until the sugar has dissolved. Clean the carrots and make spaghetti from them. Pour the hot liquid over the carrots and cover them. Allow all the mixture to cool thoroughly. Slice the potatoes into thin slices on the mandoline. Bring 5 dl water and the 100 g roasted garlic puree to the boil, blanch the potatoes very briefly and allow to cool on a cloth. Fry the potatoes at 175 °C until they are golden-brown. Slice the hamburger buns in half and toast them for a few minutes. Spread the spread cheese on one half of the bun and arrange salad on it. Place the burger on top of the salad and top it off with the sweet-and-sour pickle and fried onions. Serve it with the garlic crisps.