

MUSHROOM-NUT BURGER



INGREDIENTS

10 

- 10 beef tomatoes
- 3 head little gem
- 625 g wild mushrooms
- 500 g walnuts
- 500 g ricotta cheese
- 250 g breadcrumbs
- 150 g Bresc Pesto di basilico
- 125 g Bresc Mushroom Mix
- 125 g egg white
- 125 g Bresc Freshly chopped Spanish garlic
- 125 g Bresc Chopped shallot
- salt and pepper

USED BRESC PRODUCTS



Bresc Chopped shallot
1000g



Bresc Freshly chopped
Spanish garlic 450g



Bresc Mushroom mix
450g



Bresc Pesto di basilico
1000g

PREPARATION METHOD

Fry the mushrooms with the garlic and chopped shallot. Mix the mushrooms with the walnuts and breadcrumbs in the kitchen machine to make a smooth puree. Mix the mushroom mixture with the egg white and the mushroom mix. Make four burgers to match the circumference of the tomato and fry them. Remove the skin from the tomato and slice it diagonally. Mix the ricotta with the pesto and season with salt and pepper. Spoon the ricotta-pesto mixture onto the nut burgers and heat them in the oven for 15 minutes at 180°C. Place the bottom half of the tomato on the washed head of little gem, arrange a burger on top and top it off with the top half of the tomato.