



CHEF MAGNUS NAESS'

NORDIC BISTRO

BRIOCHE

WITH PURPLY MINCE

PURPLY NORDIC BISTRO

BRIOCHE

100 servings

You will need:

8 kg Purply mince (1 burger approx. 80 g)
100 brioche burger buns
1 kg chèvre cheese (approx. 10 g per person)
500 g silver onions
100 g crispy fried onions
1 kg mayonnaise, e.g. "Hellmann's"
Rapeseed oil for frying

Lingonberry BBQ Sauce:

400 g lingonberry jam
400 g smoky & sweet BBQ sauce, e.g. "Sweet Baby Ray's"

Method:

1. Mix the sauce. Toast the inside of the buns in a frying pan or on a griddle. Set aside.
2. Thinly slice the onion and cheese.
3. Prepare the buns: spread mayonnaise and silver onion on the bottom bun; add crispy fried onions and a generous amount of lingonberry BBQ sauce on the top bun.
4. Fry the burgers in a pan or on a griddle using plenty of rapeseed oil (oven cooking is not suitable for these). Portion one scoop of mince per burger (approx. 70-80 g). Flatten the burger using a smash press or spatula. Fry until very crispy with a good seared surface on both sides. Season with salt at the end.
5. Place a slice of cheese on the burger and briefly finish in the oven so the cheese melts lightly. If time is short, serve the cheese plain. Assemble and serve immediately.

Tip: *Want to elevate it? Add crushed walnuts on top of the burger when melting the cheese in step 5.*

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