

Picandou Burger

Informations

People : 4

Preparation : **60 min.**

Cooking time : **30 min.**





Ingredients

- Picandou cheese
- Aubergine
- Flour
- Eggs
- Breadcrumbs
- Tomatoes
- Onions
- Garlic
- Fine herbs
- Paprika powder
- Salt
- Pepper
- Sesame
- Rocket salad
- Clarified butter
- Burger buns

Preparation steps

1. Cut the aubergines into 1cm thick slices and grill them until golden brown.
2. Coat each Picandou cheese in flour, then dip in the egg wash before subsequently coating in the breadcrumbs. Fry with the clarified butter.
3. Sweat the tomatoes, onions and garlic, season them and then blitz them to a sauce.
4. Garnish your burger as you wish e.g., with tomatoes, rocket salad, paprika, gherkins, onions, mushrooms,...
5. Add sesame to decorate.