

White Stilton Chocolate & Chilli Burger

Informations

People : 1



Ingredients

- White Stilton Chocolate & Chilli
- Seasoned burger bun quickly fried with beef fat
- Guacamole
- Totopo Tortilla chips
- Pepper confit flambéed with tequila
- Chimichurri steak
- Jalapenos chutney
- Smoked beef ceccina
- Texan beef broth sauce

Preparation steps

1. Cook the steaks in a frying pan over a medium heat to taste. Place a slice of cheese on top of the steaks.
2. Meanwhile, toast the bread.



3. Once cooked, remove the meat from the pan and leave the steaks to rest for a few minutes.
4. Assemble the burgers by brushing the base of the bun with the Texas sauce. Then place a slice of smoked beef ceccina and the jalapeno chutney on top. Add the steak with the layer of cheese, then the pepper confit. To finish, place a totopo chip and a layer of guacamole.
5. Place the top bun on top to form the whole burger and pierce it with a wooden pick to hold it together.
6. Serve the burgers with sweet potato fries or the remaining totopo chips with the guacamole sauce.

A recipe from the food truck Le Central (Meuse, France), North-East France Champion 2024, Top 5 best burgers in France 2024.