

Dracula's Burger with Minirousse d'Argental

Informations

People : 4

Preparation : 15 min.

Cooking time : 15 min.



Ingredients

- 2 Minirousse d'Argental
- 4 black burger buns
- Lettuce leaves
- 2 or 3 tomatoes
- 4 beef burgers
- 4 tbsp ketchup
- Salt, pepper



For the red onion confit

- 3 large red onions
- 30 g butter
- 1 tbsp sugar
- 1 pinch of salt

Preparation steps

A monstrously good burger... sure to send shivers of delight down your spine.

Difficulty level: Easy???

1. Peel and finely slice the red onions.
2. Melt the butter in a frying pan and add the onions, sugar and a pinch of salt. Cook over a low heat for 10 minutes, stirring regularly, until the onions are soft and slightly caramelised.
3. Season the burgers with salt and pepper. Sear them in a very hot frying pan for 3 to 4 minutes on each side, depending on how well done you like them.
4. Place a generous slice of **Minirousse d'Argental** on each burger whilst still hot.
5. Pop them in the oven (or under the grill) for a few minutes until the cheese melts abundantly and begins to run deliciously over the meat.
6. Open the black buns. On the bottom half, layer the salad, a few tomato slices, a generous spoonful of red onion confit, and the steak topped with a generous slice of **Minirousse d'Argental**.
7. Place in the oven for 3 minutes on the grill setting to melt the cheese.
8. Remove the burgers from the oven and top with the top half of the bun.
9. Just before serving, gently drizzle a little ketchup over the melted cheese to create the effect of flowing blood...
10. Serve with chips, spicy potatoes or a small crisp salad.
11. A dramatic effect guaranteed on your Halloween table. A monstrously good burger... sure to send shivers of delight down your spine.

? **Tips and Ideas:** To give it more flavour, add a dash of balsamic vinegar to the onion confit at the end of cooking to balance the sweetness and acidity, and add a pinch of fresh thyme or very finely chopped rosemary.