



# AGED-BEEF BURGER

## CHEDDAR CREAM | BRIOCHE BUNS

### Ingredients:

4 aged beef burgers or minced  
beef burgers  
4 dill pickles or sweet and sour  
gherkins  
4 brioche buns  
ketchup  
mustard  
  
Cheddar cream  
500 ml whole milk  
25 gr flour  
25 gr butter  
150 gr gr grated cheddar

### Supplies:

Shichirin  
Binchotan  
saucepan  
whisk  
tweezer

### PREP TIME

Light a medium amount of Binchotan, fully open the sliders of the Shichirin and let it get to temperature well. When the Shichirin is up to temperature, place the grill.

### PREPARATION

For the Cheddar cream, grab a sauce pan. Melt the butter and add flour. Let this cook while stirring. Then add milk little by little, making sure to stir everything well so that all lumps disappear. When all the milk has been added, let the mixture boil for a while and then move it away from the heat. After this, you can add the cheese and stir it completely into the sauce.

Next, place the burgers on the Shichirin. Turn the burgers with the tweezers. Make sure they are cooked in the middle and have a crispy crust on the outside. Be careful not to grill the burgers too dry.

Next, cut the brioche buns in half and heat them over the grill.

Place the burger between the bun and finish with a few slices of pickle, the cheddar cream and a little ketchup and mustard to taste.