

Berber lamb mini-burger, sauté mushrooms, brie cheese, Espelette pepper mayonnaise

Recipe for 12 Tapas

Description

Small lamb meatball, spices and cilantro, topped with melted brie cheese and sautéed mushrooms, all in a Berber bun.

Note

The Berbers are the native people of North Africa. You can find Berber breads that look a lot like hamburger buns, sometimes flavored with anise or figs in the bakery section of your grocery store.

Ingredients

Lamb meatball

- 360 Gr Ground lamb
- 5 Ml Cumin powder
- 1 Unit(s) Shallot
- 1 Unit(s) Egg
- 6 Sprig(s) Fresh cilantro
- 2 Pinch(es) Sea salt flakes
- 4 Turn(s) Fresh ground black pepper
- Salt and pepper

Garnishing

- 12 Small Berber bread
- 100 Gr Brie cheese
- 150 Gr Button mushrooms
- 1 Clove(s) Chopped garlic
- 15 Ml Maille grain mustard
- 1 Unit(s) Egg yolk
- 100 Ml Vegetable oil
- 15 Ml Dijon mustard
- 50 Gr Feta cheese
- Salt and pepper

Preparation

- Preparation time **25 mins**
- Preheat your **four** at **425 F°**

Set up

Chop the shallot. Slice the mushrooms. Chop the cilantro and garlic. In a bowl, mix one egg yolk with Dijon mustard and lemon juice. Using a whisk, stir the vegetable oil in a stream while whisking constantly to emulsify the mixture until firm mayonnaise. Add salt and Espelette pepper.

Berber lamb burger

In a large bowl, mix the meat, the spices, the cilantro, the shallots and the egg. Salt and pepper to taste and mix well. Shape into meatballs about 30 grams each and flatten slightly. In a hot pan, sear the burgers on each side and place them on a baking sheet. In the same pan, fry the mushrooms in a tablespoon of olive oil, salt and pepper to taste and cook for 2-3 minutes. Then add the chopped garlic. Then place the mushrooms on the burgers and the Brie and bake them for 5/6 minutes. Then place a slice of feta cheese on a half bun and bake 2 minutes, spread the mayonnaise on the other half of each bun.

Bon appétit!