

Mini chicken burger with Old Cheddar, shallots, smoked paprika mayonnaise |

Recipe for 12 Tapas



Description

A mini chicken burger, juicy and tasty, ideal for your BBQ

Note

This burger also works well with ground veal.

Ingredients

Chicken Burger

- 12 Unit(s) Mini burger
- 400 Gr Chicken breast
- 1 Unit(s) Egg
- 40 Gr Japanese breadcrumbs (panko)
- 1 Bunch(es) Parsley
- 6 Clove(s) Garlic
- 10 Gr Celery salt
- 2 Unit(s) French shallot
- 2 Leaf(ves) Romaine salad
- 12 Slice(s) Smoked cheddar
- 1 Unit(s) Avocado
- 0.50 Unit(s) Tomato
- 10 Ml White balsamic vinegar
- 15 Ml Olive oil
- Salt and pepper
- Vegetable oil

Smoke paprika Mayonnaise

- 1 Unit(s) Egg
- 1 Tbsp Dijon mustard
- 1 Tsp Lemon juice
- 1 Tsp Smoked paprika
- 125 Ml Canola oil
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **400 F°**

Setting up

Chop the garlic and parsley, chop the shallots.

Dice the chicken pieces and blend them in a blender to obtain a nice chopped meat

Squeeze the lemon to remove the juice.

Remove the flesh from the avocados, dice the tomato flesh into small cubes.

Chop the salad into chiffonade.

Burger

hicken Burger :

In a mixing bowl, combine the meat, 2/3 of the garlic, the french shallot, the minced parsley, the egg, the ricotta, the celery salt and some fresh hot peppers if you feel up to it!

Season with salt and pepper, combine thoroughly and make patties roughly 50g each.

In a hot skillet with oil, sear the patties on each side for 1 minute and then transfer to a baking sheet and finish cooking for 4-6 minutes to 400F. Finish 1 minute in the oven by placing the cheddar cheese on the chicken patties.

For the guacamole:

In a bowl, place the avocado, crushed tomato, balsamic vinegar, salt and pepper, remaining garlic and olive oil. Mash with a fork or other suitable utensil, mix well, taste and adjust seasoning if necessary.

Mayonnaise

In a mixing bowl, combine the egg yolk, mustard and smoked paprika. Whisk in the oil gradually and once you reach the desired consistency, add the lemon juice and season to taste with salt.

Assembly and finishing

On the top bun, brush with smoked paprika mayonnaise, on the bottom bun put guacamole and then place a chicken steak with cheddar cheese on top, followed by the romaine salad chiffonade.

Bon appétit!