

CHEESEBURGER GOURMET WITH CARAMELIZED ONION

Ingredients (for 2 burgers):

For the burgers: 300 g of minced beef (ideally a scottona or fassona cut); Coarse salt and black pepper to taste; Extra virgin olive oil; Butter to taste

For the caramelized onion: 1 large red onion; 1 tablespoon of brown sugar; 1 tablespoon of balsamic vinegar; 1 knob of butter; Salt to taste

Cheese: 2 slices of intense cheese, to choose from: Taleggio; Sweet Gorgonzola; Aged Pecorino (melted); Fontina

To finish the dish: 2 brioche-type or rustic hamburger buns; Truffle mayonnaise or sweet mustard; Fresh rocket or baby spinach

Method:

Cut the onion into thin slices. In a pan, melt the butter with a drizzle of oil and add the onions.

Cook over low heat for 15-20 minutes. Add the brown sugar and blend with the balsamic vinegar. Continue cooking until they become soft and caramelized. Season with salt.

In the meantime, form two tall and compact burgers with the minced meat. Season with salt and pepper just before cooking. Cook in a pan with a drizzle of oil and a knob of butter, about 3-4 minutes per side (medium rare). Add the cheese on top in the last minute to melt it, possibly closing the pan with the lid. Cut the buns in half and toast them on a hot pan or grill with a thin layer of butter. Spread a thin layer of mayonnaise or mustard (depending on taste), add rocket or spinach leaves. Position the cheeseburger and finish with the caramelized onions. Close the lid of the bun and serve hot.

