

TOPSAIL BURGER

The Bistro at Topsail



For more inspiration, visit
WWW.BLENDITARIAN.COM



BURGER PATTIES

Ingredients:

1 ½ lbs grass-fed ground beef
(80/20)
½ lb confit wild mushrooms, finely
chopped (*recipe below*)
4 slices Havarti cheese

Directions:

In large bowl mix beef and mushrooms together. Form into 8 oz. patties. Season patties liberally with salt and pepper. Place on hot grill and cook until medium rare, about 2-3 minutes per side. Top with Havarti cheese and melt.

WILD MUSHROOM CONFIT

Ingredients:

2 lbs portabella, shiitake, and oyster mushrooms, sliced ¼ inch strips
3 sprigs rosemary
Handful fresh thyme
6 garlic cloves
3 shallots, quartered
1 tbsp Kosher salt
Extra virgin olive oil

Directions:

Place all ingredients into baking sheet and drizzle with olive oil. Cover pan with plastic wrap and then foil. Roast at 350°F for 2 hour, until mushrooms are soft. Allow to cool.

LEMONGRASS AIOLI

Ingredients:

1 lemongrass stalk, cut into smaller pieces
½ cup canola oil
1 large egg yolk
2 cloves garlic, chopped
2 tbsp fresh chives, chopped
2 tbsp fresh parsley, chopped
1 tsp sugar
Zest of 1 lemon
2 tbsp lemon juice
½ tsp Kosher salt
½ tsp cracked black pepper

Directions:

In small stock pot add olive oil and chopped lemongrass. Over medium heat, bring to a gentle boil, reduce heat and simmer 5 minutes. Remove from heat. Allow to infuse for 20 minutes.

Strain using a fine-mesh sieve. In a blender, add remaining ingredients and infused oil. Blend until thick and velvety.

SHIITAKE “BACON”

Ingredients:

1 lb shiitake mushrooms, thinly sliced
Extra virgin olive oil
Kosher salt and course black pepper, to taste

Directions:

In large mixing bowl toss mushrooms with enough olive oil to coat well, add salt and pepper. Place mushrooms on a baking sheet and roast at 275°F, stirring every 5-7 minutes until mushrooms are crispy and brown, about 1 hour.

ASSEMBLE BURGERS

Toast 4 brioche burger buns. Spread 1-2 tbsp lemongrass aioli onto buns, top with shiitake bacon, baby arugula, heirloom tomato slices and burger patties.