



Recipe created by :
The Bridor x Garden Gourmet collaboration



Recipe made with :
36967 Bun'n'Roll 85g

RTB

Persons 10 | Preparation time 35 min | Difficulty

Moments of consumption :

Breakfast | Snack | **Dinner** | **Lunch** | Brunch | Aperitif

JURA

BURGER

List of ingredients

- 10 BRIDOR Bun'n'Roll
- 10 GARDEN GOURMET® Sensational Burgers™
- 250 g Tête de Moine cheese curls
- 500 g yellow onion, thinly sliced
- 100 ml Vin Jaune
- 200 g oakleaf lettuce
- 200 g mayonnaise
- 50 g roasted crushed walnut kernels
- 30 ml grapeseed oil
- 50 g butter
- Salt and pepper

Preparation steps

- 1 Defrost the Bun'n'Roll for 45-60 minutes.
- 2 Preheat oven to 190°C. Bake the Bridor Bun'n'Rolls at 165-170°C, for 16-18 minutes.
- 3 Cook the chopped onions with the butter and oil until they turn golden, then deglaze them.
- 4 Mix the mayonnaise with the crushed nuts and set aside.
- 5 Cook the Garden Gourmet® Sensational Burger™ in a pan over low heat with a drizzle of oil.
- 6 Open the Bun'n'Rolls to 1 cm above the base.
- 7 Arrange nutty mayonnaise, onions and Garden Gourmet® Sensational Burger™ on the base.
- 8 Position the monk's head so that it overflows slightly, add the salad, a dollop of mayonnaise and close the burger.

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