



mushrooms.canada

Mushroom Lovers CLUB

DUXELLE BURGER *by eatHalifax*

A classical French preparation, duxelle is the epitome of mushroom flavor – savoury, earthy and rich.

Prep Time: 15 mins. | Cook Time: 30 mins. | Serves 4

INGREDIENTS

duxelle:

1 tbsp. butter
1 shallot
1 clove garlic
½ lb. mixed mushrooms (shiitake, cremini, porcini)
pinch dried thyme
salt and pepper, to taste

burger sauce:

¼ cup mayonnaise
1 ½ tsp. Dijon
1 small shallot
3 gherkins

1 lb. medium ground beef
salt and pepper
4 hamburger buns
1 cup finely grated Comté cheese
1 cup arugula



METHOD

For the duxelle, pulse the shallots and garlic in a food processor until finely minced. Heat butter in a large skillet over medium heat. Add the shallots and garlic; cook 3 minutes until soft. Pulse the mushrooms in the food processor until finely chopped. Add the mushrooms to the skillet with a pinch of salt and thyme. Cook, stirring frequently, until the mushrooms have released their liquid, about 15 minutes. Season to taste with salt and pepper.

For the burger sauce, add the ingredients to a food processor. Process until well combined. Refrigerate until use.

Divide ground beef into four portions. Season with a pinch of salt and pepper. Form each into a ball then flatten into a patty. Season well all over with salt and

pepper. Heat oil in a heavy cast iron skillet over medium high heat. Cook 2 burgers at a time until well browned, about 3-5 minutes. Flip and cook another 3-5 minutes, depending on desired doneness. Repeat with remaining burgers. Top with cheese, cover and let steam until cheese is melted. If desired, toast buns.

To serve, top bottom bun with duxelle, a burger, and arugula. Spread burger sauce on top bun and enjoy!

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RECIPE

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