

Maple & Beer Bacon Burger



Serves: 10

Profitability:

Author: Unilever Food Solutions Development Chefs

Ingredients:

FOR THE BACON

2g bay leaves, shredded finely

50g sea salt

125g Demerara sugar

5g ground nutmeg

700g pork belly, boneless & skinless

1L water

500ml brown ale

100ml maple syrup

FOR THE BURGER

950g minced beef

1 medium egg

5g salt

10 brioche buns

150ml HELLMANN'S Real Mayonnaise

250g American cheese

FOR THE BURGER SALAD

200g little gem lettuce

200g tomatoes, cut into slices

100g red onion, peeled & cut into rings

Steps:

Mix together the sea salt, sugar, nutmeg and bay leaf, and rub onto the pork belly. Vac pack and leave to cure for 4 days. Remove from the bag and wash off in cold running water

Place the cured pork, water, brown ale and maple syrup in a deep gastronorm tray and cover with baking paper and foil. Seal and cook for 4 hours at 120°C or until soft. Remove the pork from the cooking liquor and blast chill. Reserve the cooking liquor to glaze the bacon slices

Once cool, cut the pork belly into long thin slices and place on a flat, lined gastro tray

Reduce the cooking liquor to a glaze and while warm, brush onto the bacon and bake at 180°C until it's crisp and glazed

Mix the mince with the egg and salt and form 10 even-sized balls and press into a ring mould to the desired diameter

Grill the burger patty to the desired temperature. When resting, grill the bun

Layer the bottom base of the bun with mayonnaise, add the lettuce, tomato and onion then place the burger on top. Add the cheese and 3 rashers of bacon, top with the bun lid, skewer and serve with chips of your choice