



BBQ RECIPE Veal Burger



- *1 Au Pain Doré burger bun*
- *150g minced veal*
- *20 g mayonnaise + 1 tablespoon spiced mustard*
- *A few Tarragon leaves*
- *A few Arugula leaves*
- *1 yellow pepper*
- *2 slices of tomato*
- *2 thin slices of red onion*
- *100g sugar*
- *100g white vinegar*
- *Salt & pepper*

Préparation :

- Mix the spiced mustard with the mayonnaise and add the Tarragon leaves.
- Toast the bun and spread the spiced mayonnaise on both halves.
- Cook the minced veal.
- Make a warm marinade by pouring the sugar, vinegar and 100g of water into a saucepan. Bring the mixture to a boil.
- Thinly slice the pepper and add to the marinade. Leave the peppers to cool in the pickling liquor at room temperature and then drain.
- Layer the veal, two slices of tomato and a few arugula leaves on the bottom half of the bun. Garnish with 4 slices of pickled pepper and 2 thin slices of red onion.
- Finish by sandwiching with the top half of the bun and enjoy!

Practical tip:

By buying our frozen burger buns, you will always have some at hand. You can replace the veal, by minced beef, chicken or turkey.

And that's it, BON APPÉTIT !