CHEF
STEPHANIE IZARD 'S
BLENDED BURGER

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**Ingredients:**
- 1.5 lb 80/20 ground beef
- 1 lb shiitake mushrooms, stems removed
- 2 tsp Kosher salt
- 2 cups asparagus tapenade
- 1/2 cup brown butter miso aioli
- Rhubarb mostarda, recipe below
- 1 cup arugula
- 1 tbsp extra virgin olive oil
- 4 burger buns

**Asparagus Tapenade**
- 2 cups asparagus, stems removed, greens sliced into 1/4-inch rounds
- 1/4 cup nicoise olives, chopped
- 2 tbsp fresh mint, chopped
- 1/2 tbsp lemon zest

**Brown Butter Miso Aioli**
- 2 tbsp white miso
- 2 tbsp brown butter
- 1/2 cup mayonnaise
- 2 tsp lemon juice
- 1/4 cup sour cream

**Rhubarb Mostarda**
- 2 cups rhubarb, sliced
- 1 cup white wine vinegar
- 1/2 cup sugar
- 1 tbsp mustard seeds
- 1/2 tbsp Dijon mustard

**Directions:**

**Preheat oven to 325°F.**

**Shiiitake Mushrooms**
Toss shiitake mushrooms in cooking oil and season with salt. Roast for 12-15 minutes, until tender. Allow to cool before finely chopping.

**In a large bowl incorporate meat, mushrooms and salt. Form mixture into 4 equal sized burger patties. Refrigerate for at least 30 minutes.**

**Asparagus Tapenade**
Heat a sauté pan over medium heat. Add a small splash of oil to the pan and sauté asparagus until tender, about 2 minutes. Transfer to a bowl and allow to cool. Once cooled, mix with olives, fresh mint and lemon. Refrigerate until ready to use.

**Brown Butter Miso Aioli**
Preheat oven to 350°F. Spread miso on a sheet tray and brown in the oven for 4 minutes. Stir and cook for another 3 minutes until medium caramel color. Remove from oven and cool completely.

Blend toasted miso, brown butter, mayonnaise and lemon juice until smooth. Transfer to a bowl and fold in sour cream.

**Rhubarb Mostarda**
Bring vinegar and sugar to a boil. Whisk to dissolve sugar. While hot pour 1 tablespoon over mustard seeds. Set aside remaining vinegar and allow to cool to room temperature. Pour cooled vinegar over rhubarb and allow to sit for 2 hours.

Strain and rough chop 1 cup pickled rhubarb and mix with pickled mustard seeds and Dijon. Remaining pickled rhubarb can be stored in the refrigerator for up to a month.

**Build Your Burger**
Sear or grill burgers to desired doneness. Toss arugula in olive oil and a small pinch of salt and set aside. Spread bottom bun with 2 tablespoons brown butter miso aioli and top with a ½ cup Asparagus Tapenade. Top with cooked blended burger patty and dressed arugula. Spread top bun with rhubarb mostarda.