

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.

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. Refrigerator 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 1/2 cup Asparagus Tapenade. Top with cooked blended burger patty and dressed arugula. Spread top bun with rhubarb mostarda.