

# TOPSAIL BURGER

The Bistro at Topsail



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## BURGER PATTIES

### Ingredients:

1 ½ lbs grass-fed ground beef  
(80/20)  
½ lb confit wild mushrooms, finely  
chopped (*recipe below*)  
4 slices Havarti cheese

### Directions:

In large bowl mix beef and mushrooms together. Form into 8 oz. patties. Season patties liberally with salt and pepper. Place on hot grill and cook until medium rare, about 2-3 minutes per side. Top with Havarti cheese and melt.

## WILD MUSHROOM CONFIT

### Ingredients:

2 lbs portabella, shiitake, and oyster mushrooms, sliced ¼ inch strips  
3 sprigs rosemary  
Handful fresh thyme  
6 garlic cloves  
3 shallots, quartered  
1 tbsp Kosher salt  
Extra virgin olive oil

### Directions:

Place all ingredients into baking sheet and drizzle with olive oil. Cover pan with plastic wrap and then foil. Roast at 350°F for 2 hour, until mushrooms are soft. Allow to cool.

## LEMONGRASS AIOLI

### Ingredients:

1 lemongrass stalk, cut into smaller pieces  
½ cup canola oil  
1 large egg yolk  
2 cloves garlic, chopped  
2 tbsp fresh chives, chopped  
2 tbsp fresh parsley, chopped  
1 tsp sugar  
Zest of 1 lemon  
2 tbsp lemon juice  
½ tsp Kosher salt  
½ tsp cracked black pepper

### Directions:

In small stock pot add olive oil and chopped lemongrass. Over medium heat, bring to a gentle boil, reduce heat and simmer 5 minutes. Remove from heat. Allow to infuse for 20 minutes.

Strain using a fine-mesh sieve. In a blender, add remaining ingredients and infused oil. Blend until thick and velvety.

## SHIITAKE “BACON”

### Ingredients:

1 lb shiitake mushrooms, thinly sliced  
Extra virgin olive oil  
Kosher salt and course black pepper, to taste

### Directions:

In large mixing bowl toss mushrooms with enough olive oil to coat well, add salt and pepper. Place mushrooms on a baking sheet and roast at 275°F, stirring every 5-7 minutes until mushrooms are crispy and brown, about 1 hour.

## ASSEMBLE BURGERS

Toast 4 brioche burger buns. Spread 1-2 tbsp lemongrass aioli onto buns, top with shiitake bacon, baby arugula, heirloom tomato slices and burger patties.