

UMAMI BURGER

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UMAMI MIX

Ingredients:

8 cups oyster mushrooms, finely chopped
2 cups oyster mushrooms, chopped
8 cups yellow onions, finely chopped
½ lb butter
3 tbsp thyme
½ cup mirin
1 cup sake
2 cups soy sauce
3 tbsp garlic, minced
3 tbsp ginger, minced

Directions:

In sauté pan, allow butter to get hot until it has turned brown, add onions and sauté until translucent and add mushrooms. Once mushrooms have cooked down, add all other ingredients and simmer on low heat until the excess liquid is gone. Once done, transfer to a sheet pan and cool in refrigerator.

JAPAN ISLAND SAUCE

Ingredients:

¼ cup egg yolk
1 cup rice bran oil
1 tbsp rice wine vinegar
1 tbsp mirin
1 tbsp yuzo kosho
1 tbsp tomato paste
¼ tsp sesame oil
1 tbsp cane syrup or
agave syrup

Directions:

Add all ingredients except for the oil into a food processor. Slowly drizzle the oil until well incorporated and the sauce has a smooth velvety consistency.

UMAMI BURGER BUILD

Ingredients:

10 lbs wagyu beef

Directions:

Mix 10 pounds of ground wagyu beef with the umami mix. Once mixed together, form the mixture into 6 oz. patties, or whatever size depending on the serving, and place on a grill until both sides are cooked. Once patties are cooked, place on a toasted, fresh baked, Hawaiian bistro bun and top with Japan Island Sauce, pickled bok choy, sliced cucumber and Delice de Bourgogne cheese.