

The Ultimate Burger

Cuisine: **Other**
Food category: **Beef**



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Program steps

1

vision smoker meat 0,5kg - 1kg

 Hot air

 100 %

 Termination by time

 00:30 hh:mm

 130 °C

 70 %



2

place Ox cheeks in GN tray and cover with foil

 Combination

 70 %

 Termination by time

 04:30 hh:mm

 140 °C

 100 %



3

place burger on vision grill and flip half way

 Hot air

 100 %

 Termination by time

 00:08 hh:mm

 190 °C

 100 %



Ingredients - number of portions - 1		
Name	Value	Unit
Brioche bun	400	g
Ox cheek	150	g
Beef burger	150	oz
Gem lettuce	50	g
Roasted onion	50	g
BBQ Sauce	30	g
Smoked applewood cheddar	30	g

Nutrition and allergens	
Allergens: Contains gluten, egg, milk, Milk Minerals: calcium, Calcium, iron, Phosphorus, Sodium Vitamins: Vitamin A, Vitamin B12, Vitamin D	
Nutritional value of one portion	Value
Energy	1881.8 kJ
Carbohydrate	214.3 g
Fat	96.4 g
Protein	73.6 g
Water	347.9 g

- Directions
1. select extras on panel and select smoking function, place vision smoker in the oven and select desired weight i.e. meat 0,5kg - 1kg

2. Season the ox cheek with salt and pepper, then smoke for 1 hour on vision tray until browned/smoked on all sides.

3. Place the smoked ox cheek in a baking baking GN container, add your choice of herbs and spices, start vision smoker and select level 2, start oven on 130 dry heat for 30 minutes.

4. Slow cook the ox cheek in the combi oven for 4-5 hours, until tender and easily shredded.

5. While the ox cheek cooks, prepare the beef burger patties with ground beef and seasonings, shaping them into thick patties.

6. Cook the burger patties on a grill until medium rare, about 4-5 minutes on each side.

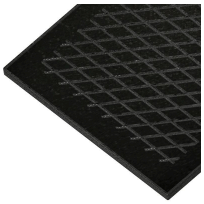
7. In the last hour of cooking the ox cheek, roast onion slices in the oven at 180°C until golden and caramelized.

8. Toast the brioche buns until golden brown.

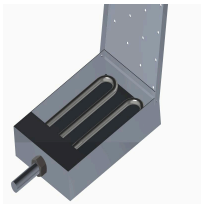
9. Assemble the burger by layering the beef patty, shredded ox cheek, roasted onions, gem lettuce, and a generous drizzle of BBQ sauce.

10. Top with smoked applewood cheddar, close the bun, and serve immediately.

Recommended accessories



Vision Grill



Vision Smoker



Enameled GN
container