



INGREDIENTS

100 g GRAND NOIR
2 tsp. pear mustard Sauce
2 brioche buns
300 g ground beef
1 onion
1 tbsp. mustard
2 tbsp. oil
Salt
Pepper

Burger with **GRAND NOIR**, Caramelized Onions, Spinach and Pear Mustard Sauce

INSTRUCTIONS

1. Peel the onion and slice thinly. Heat 1 tsp. olive oil in a large frying pan. Add the onions to the pan and then add $\frac{1}{4}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper. Once the onions are transparent (about 5 minutes), stir in the sugar. Continue to cook for about 12–15 minutes over medium heat, stirring frequently so the onions do not stick to the pan and burn.
2. Generously salt and pepper the meat. Add 1 tbsp. mustard and knead thoroughly. Heat a bit of oil in the pan. Shape burger patties and cook on both sides. Place a slice of GRAND NOIR on top of each patty after about five minutes and allow to melt. Reduce the heat somewhat.
3. Slice the brioche buns and toast the cut sides. Assemble the burgers. Arrange spinach on the bottom half of the bun, then top with the patty, melted cheese side up. Now top with caramelized onions and a dollop of pear mustard sauce. Finally, set the top half of the bun on top. Done!



45 minutes



2 servings



812 kcal
3413 KJ
45.5 g protein
46.5 g fat
52.6 g carbs