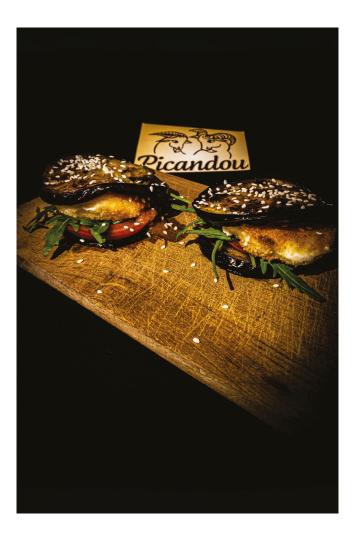


Picandou Burger



Informations

People : **4** Preparation : **60 min.** Cooking time : **30 min.**



Ingredients

- Picandou cheese
- Aubergine
- Flour
- Eggs
- Breadcrumbs
- Tomatoes
- Onions
- Garlic
- Fine herbs
- Paprika powder
- Salt
- Pepper
- Sesame
- Rocket salad
- Clarified butter
- Burger buns

Preparation steps

- 1. Cut the aubergines into 1cm thick slices and grill them until golden brown.
- 2. Coat each Picandou cheese in flour, then dip in the egg wash before subsequently coating in the breadcrumbs. Fry with the clarified butter.
- 3. Sweat the tomatoes, onions and garlic, season them and then blitz them to a sauce.
- 4. Garnish your burger as you wish e.g., with tomatoes, rocket salad, paprika, gherkins, onions, mushrooms,...
- 5. Add sesame to decorate.