



WILDBURGER WITH BLUE CHEESE AND GUACAMOLE

Ingredients

For the Burger Buns:

- 230 g plain flour
- 100 g strong flour
- 180 ml milk
- 20 g fresh yeast or 7 g dried yeast
- 40 g butter
- 1 tsp sugar
- 1 tsp salt
- 1 egg
- 1 Tbsp milk

For the Guacamole:

- 2 avocados, ripe
- 1 tomato, seeded and diced
- 1 tbsp fresh coriander, chopped
- 1 clove of garlic
- 1 lime (or lemon), freshly squeezed
- salt and pepper

For the Patties:

- 500 g wild minced
- 1 egg
- 1 tsp mustard
- 1 onion, finely diced
- 1 tsp parsley, chopped
- salt and pepper

Also:

- 1 cucumber, sliced
- 2 handfuls of arugula or rocket
- 6 slices of blue cheese
- 6 tbsp cranberry jam
- 6 tbsp BBQ sauce

Method

For the burger buns, knead all the ingredients into a smooth dough and let rise in a warm place for about an hour. Then divide the dough into six pieces. Roll them into balls on a floured surface. Leaving plenty of space between them, put the buns on a baking tray and in a warm place to prove for another 30 mins. Press the risen buns flat again, brush the tops with milk and bake at 200 ° C for about 15 minutes.

For the Guacamole, halve and destone the avocados. Spoon out the flesh into a bowl and add the juice from 1 lime. Start chopping it all together until fine and well combined. Carefully mix in tomato dices, chopped coriander and garlic. Then season to taste with salt, pepper and more lime juice, if needed.

For the patties, mix the venison with mustard, egg, onion and parsley, salt and pepper, and form six patties of the same size. Grill patties on the BBQ from both sides for about two to three minutes. They are done when they are crispy brown on the outside and still juicy in the middle. After grilling, put the blue cheese on the cooked patties and leave to rest for a few minutes.

Now its time to build the burger! Cut open the buns and lightly toast them on the grill. Spread the guacamole on the top half and the BBQ sauce on the bottom half of the bun. Now place the patty with the melted blue cheese on the bottom half and top with the arugula and cucumber slices. Lastly dip on a splash of the cranberry jam and close the two half.

Have fun trying it out and enjoy.