

Heart of Gold

Hamburger with hollandaise “candy” center. Served with poached egg covered with a crust of herbs and nuts, “vacuumed” cherry tomatoes and fennel tulle.

Hamburger - 1.25kg Rump Cut into Cubes // 1.25kg Rib Plate Cut Into Cubes // 40g Fine Salt // 10g Ground Black Pepper

Mix all ingredients and place them in a Pacotizing® beaker to a max fill level of 800g per beaker. Process each beaker once with the 4-blade cutter of the Pacojet Coupe Set. Form 10 hamburger patties and place one candy mustard “recipe below” in center of each patty. Place the burgers into plastic bags designed for sous vide cooking. Vacuum seal the bags and place in sous vide bath at a temperature of 56° C for one hour. Remove bags from the water. Place in ice water to stop cooking and refrigerate until serving

Candy Mustard Hollandaise - 4 Egg Yolk // 50g Water // 130g Butter // 5g Salt // 1g Black Pepper // 30g Fresh Lemon Juice // 60g Mustard // 10g Gelatin Powder

Place All Ingredients except powdered gelatin in a bowl of a thermometer and cook at 80°C for 8 minutes at speed 3. Add the gelatin to the bowl of a thermometer and cook at 80°C for 1 minute on speed 3. Pour the hot mixture into silicon molds (preferably ten molds 4cm wide and 1cm deep). Place filled silicone molds on a tray and freeze until you have your hamburger patties ready.

Vacuumed Cherry Tomatoes - 1.2 kg Fresh Whole cherry Tomatoes // 60g Garlic Cloves, Sliced // 30g Olive Oil // 9g Salt // 3g Ground Black Pepper // 9g Finely Chopped Thyme Leaves

Mix all ingredients in a bowl. Place into plastic bags designed for sous vide cooking. Vacuum seal the bags and place in sous vide bath at a temperature of 75° C for 1 1/2 hour. Remove bags from the water. Place in ice water to stop cooking and refrigerate until serving

Fennel Tuille - 10 Slices of Fennel (each Slice about 2-3 mm thick) // Sugar // Olive Oil

Preheat oven to 120°C. Place fennel slices on a tray lined with baking paper. Brush with olive oil and sprinkle a thin layer of sugar on top. Place in the oven and bake for one to two hours or until the fennel turns golden and the sugar turns into caramel. Remove from the oven, cool and keep in a sealed container until serving.

Poached Eggs - 10 Eggs

Preheat the sous vide bath to 64°C. Place the whole eggs onto the designated tray and place carefully into the water. Cover and cook for 45 minutes. Keep the eggs in the water oven until serving.

Herbs and Nuts Crust - 50g Roasted Pecans // 50g Almonds // 40g Dry Bread // 20g Parsley Leaves // 1g Black Pepper // 3g Salt

Place all ingredients in a packetizing beaker and chop twice using the 4-blade cutter of the Pacojet Coupe Set. Seal beaker with the lid.

Buns - 10 Hamburger Buns // 200g Mayonnaise or Fresh Aioli // 50g Mustard

Slice each bun in the center crosswise. Spread lower half of bun with mustard and mayonnaise.

To Serve - Remove the burgers from the bag and deep fry in oil or place on the grill until brown. (About 3 minutes on each side). Place the hot burger on the mayonnaise. Take the egg from the water, gently break the eggshell and place the poached egg over the hamburger. Sprinkle herbed crust over egg. Garnish with Cherry Tomatoes and Fennel Tuille. Serve Immediately.