

## Umami Bomb Burger

*The most incredible burger we've ever tasted, and simplicity itself when it comes to preparation. The key lies in finding one or two key ingredients, namely truffle mustard and umami paste. Once you have those, you're sorted. Hedonistic, yes... Wine focused, yes... life-changing? We think so...*



### DETAILS

- Prep Time: 10 minutes
- Cook Time: 10 minutes
- Total Time: 20 minutes
- Serves: 6

### INGREDIENTS

- 800g steak mince
- 2 tbsp Umami paste
- 2 tbsp mayonnaise
- 1 heaped tsp truffle mustard
- 200ml Tawny Port
- 12 thin slices or crumbled pieces of stilton (approx. 120g)
- salt & pepper
- 6 brioche buns

## METHOD

Put the steak mince into a mixing bowl with the umami paste and a generous sprinkling of salt and pepper. Use your hands to squash everything together, making sure the paste and seasoning are evenly distributed.

Form the mince into six, equally sized patties, approximately 1 inch thick. Set aside.

Pour the port into a small pan over a high heat and reduce down to 2-3 tablespoons.

Mix the mayonnaise and the truffle mustard together in a small bowl.

Put the patties into a wide, heavy-based frying pan and cook on a medium high heat (covered with a lid) for approximately 3 minutes on one side before flipping over. Turn the heat down a little and cook, covered, for a further 2 minutes. Put a couple of slices of stilton (or some crumbled stilton) on each pattie and cook, covered, for a further 3-4 minutes.

Slice the brioche buns in half and toast on both sides.

To assemble, spread a generous dollop of truffle mustard mayo on each bun base. Top with a cheese covered pattie. Drizzle some of the port reduction over each burger, and finally, place the other half of the brioche bun on top. Enjoy with a large glass of one of our suggested red wines...

