

## BURGER WITH TRUFFLE PORCINI SPREAD



**Chef:** Leonardo Pellacani

### Method

#### FOR 1 BURGER

Prepare the patty mixture by mixing the minced meat with the parsley, the Grancrema cheese spread with Parmigiano Reggiano PDO, the Porcini Grancrema with truffle, the Fiokki potato flakes, and season with salt and pepper. Mix evenly. Using a special mould, form a patty weighing 150 g and measuring 11 cm in diameter. Cook the meat on the grill and make up the burger, adding the slices of tomato, some more Grancrema cheese spread with Parmigiano Reggiano PDO and some more Porcini Grancrema with truffle. Serve with roast potatoes and some Ècheddar sauce.

### Menù Ingredients

10 g Fiokki - Fiokki Potato Flakes - PC0  
15 g Grancrema al Parmigiano Reggiano D.O.P. - Grancrema  
cheese sauce with Parmigiano Reggiano PDO - KH1  
25 g Grancrema di Porcini con tartufo - Grancrema spread  
with Porcini Grancrema and truffle - KR1X  
to taste Ècheddar - EHQX  
to taste Patate pronte al naturale - Potatoes naturally  
preserved, ready to serve - Z62

### Ingredients

1 Burger bun  
100 g Mixed minced meat (pork and beef)  
1 g Chopped parsley  
0,5 g Salt  
to taste Pepper  
50 g Sliced tomatoes