

CARBONARA BURGER ROMAN STYLE



Chef: Leonardo Pellacani

Method

Cut the hamburger bun in half and toast. Prepare the Pecorino wafer using the grated Pecorino cheese. Slice the jowl bacon and brown it on a griddle pan. Cook the burger on both sides on a griddle pan.

To make up the hamburger, first place a layer of Carbonara-style Grancrema spread on the bottom half of the bun. Then add the lettuce, the Pecorino waffle, the burger, the jowl bacon, the grilled artichoke hearts and some more Carbonara-style Grancrema spread.

Close the bun and serve with the potatoes, first flavoured with smoked paprika and then roasted. Garnishing the potatoes with the crispy onion and a drizzle of Carbonara-style Grancrema spread.

Menù Ingredients

150 g Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62

40 g Guanciale cotto affumicato - Cooked smoked jowl bacon - 2T9

50 g Boccioli di carciofi grigliati tagliati a metà - Grilled artichokes hearts halved - XH1

70 g Carbonara-Style Grancrema spread - ST1X

q.b. Crispy onion - 1750

q.b. Paprica affumicata (Smoked paprika) - 1262

Ingredients

25 g Grated Pecorino chesse for the wafer

125 g Hamburger bun

120 g Burger

Iceberg lettuce