

# The Ultimate Burger

Cuisine: **Other**

Food category: **Beef**



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## Program steps

1 vision smoker meat 0,5kg - 1kg

Hot air 100 % Termination by time 00:30 hh:mm 130 °C + 70 %

2 place Ox cheeks in GN tray and cover with foil

Combination 70 % Termination by time 04:30 hh:mm 140 °C + 100 %

3 place burger on vision grill and flip half way

Hot air 100 % Termination by time 00:08 hh:mm 190 °C + 100 %

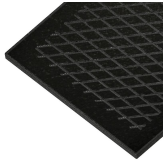
## Ingredients - number of portions - 1

Name	Value	Unit
Brioche bun	400	g
Ox cheek	150	g
Beef burger	150	oz
Gem lettuce	50	g
Roasted onion	50	g
BBQ sauce	30	g
Smoked applewood cheddar	30	g

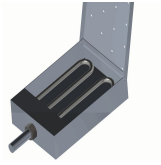
## Directions

- select extras on panel and select smoking function, place vision smoker in the oven and select desired weight i.e. meat 0,5kg - 1kg
- Season the ox cheek with salt and pepper, then smoke for 1 hour on vision tray until browned/smoked on all sides.
- Place the smoked ox cheek in a baking GN container, add your choice of herbs and spices, start vision smoker and select level 2, start oven on 130 dry heat for 30 minutes.
- Slow cook the ox cheek in the combi oven for 4-5 hours, until tender and easily shredded.
- While the ox cheek cooks, prepare the beef burger patties with ground beef and seasonings, shaping them into thick patties.
- Cook the burger patties on a grill until medium rare, about 4-5 minutes on each side.
- In the last hour of cooking the ox cheek, roast onion slices in the oven at 180°C until golden and caramelized.
- Toast the brioche buns until golden brown.
- Assemble the burger by layering the beef patty, shredded ox cheek, roasted onions, gem lettuce, and a generous drizzle of BBQ sauce.
- Top with smoked applewood cheddar, close the bun, and serve immediately.

## Recommended accessories



Vision Grill



Vision Smoker



Enameled GN container