




BREAKFAST BURGER ON RICH'S BRIOCHE HAMBURGER BUN

A delicious breakfast burger on brioche with a fried egg, Havarti cheese, bacon, and maple aioli

Yield: 4

INGREDIENTS

1 lb	Ground Beef
1 tsp.	Salt
1 tsp.	Pepper
4 oz	Havarti cheese, sliced
4 Unit	Eggs
6 Slice	Bacon, cooked crispy
4 Piece	 BAKED BUN BRIOCHE (#29319)
1 1/2 tbsp.	Maple Syrup
1 tbsp.	Dijon Mustard
1	Egg Yolk
1/2 tsp.	Fresh Lemon Juice
8 tbsp.	Olive oil
2 tbsp.	Whole Grain Mustard
1 Pinch	Salt and Pepper



DIRECTIONS

- 1 Pan Rich's Brioche Hamburger Bun dough 3x4 on paper lined sheet pan. Thaw overnight in retarder at 38 to 40°F (3 to 4 degrees °C). Cover with plastic
- 2 When ready to bake allow pieces to warm up for 15 minutes
- 3 Baking using convection oven at 325°F (162°C) for 12-15 minutes until golden brown and the internal temperature reaches above 200°F (93°C).
- 4 Proof for around 30 to 40 minutes at 100°F (38°C) and 85% humidity or leave on floor for about 60-90 minutes until double in size
- 5 Add the ground beef to a large bowl and season with salt and pepper. Form into 4 equal patties, then cook as desired: either grill the burgers or cook on a skillet until they reach the desired doneness. 4 to 5 minutes
- 6 A minute before the burgers are done, add a slice of havarti cheese to the top
- 7 Make maple aioli: Whisk together the syrup, dijon mustard, egg yolk and lemon juice in a large bowl until combined. Slowly stream in olive oil while continuously whisking until the mixture emulsifies and comes together completely. Whisk in whole grain mustard. then taste and season with a little salt and pepper as desired.
- 8 Assemble: Place burger on top of Rich's Brioche Hamburger Bun. Add the egg, some of the maple aioli, and the bacon
- 9 Top with the other side of the hamburger bun, and enjoy!