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

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INGREDIENTS

1 lb	Ground Beef
1 tsp.	Salt
1 tsp.	Pepper
4 oz	Havartie cheese, sliced
4 Unit	Eggs
6 Slice	Bacon, cooked crispy
4 Piece	RICH'S 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 to 40°F (3 to 4 degrees °C). Cover with plastic

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!

2. When ready to bake allow pieces to warm up for 15 minutes

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

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).

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