

# Spezial Burger with Blue Cheese



Recipe  
Idea

## Ingredients for 4 Servings:

- 4 pcs. **Harvest Farms Spezial Burger, 100 g** (Item number 69520)
- 4 tbs. green mustard
- 4 tbs. sour cream
- 8 radicchio leaves
- 3-4 stalks fresh basil leaves
- 8 slices bacon
- 4 gourmet burger buns (ready-made)
- 175 g blue cheese (such as Gorgonzola)

## Preparation:

- For the sauce, combine 4 tbs. green mustard with 4 tbs. sour cream in a small bowl and mix well.
- Rinse the radicchio leaves in cold water, drain, and cut in strips. Wash the basil and roughly chop it.
- Remove the frozen **Harvest Farms Spezial Burger** Patties from the package and fry them, turning several times, until the desired degree of doneness is reached. Fry the bacon without added grease until crisp.
- Slice the burger buns in half lengthwise and lightly toast the cut surfaces in a frying pan, toaster or in the oven.

## Preparation Options:



Grill  
5,5-6 minutes



Contact grill  
3,5-4 minutes



Frying pan  
in oil, 3,5-4 minutes

(Core temperature 69 °C)

## Assembly:

Spread the bottom halves of the buns with 2 tbs. sauce and some radicchio. Add a **Harvest Farms Spezial Burger** Patty on top, followed by blue cheese and bacon. Garnish with basil. Place the remaining toasted bun halves on top and serve immediately.

## Goes well with:

Sweet potato fries or  
potato wedges