



Recipes

MISSIONFOODSERVICE.COM



[Related Recipe\(s\) on the Following Page\(s\)](#)

Amuse Bouche Truffled Burger Press

Prep Time: 7 Minutes

Cooking Time: 4 Minutes

Serves 1

Ingredients:

- 2 each 12" Garlic Herb Wraps (10252) , cut into 5 # rounds
- 2 tsp. Truffle Aioli, see recipe
- 2 oz. wt. Angus Beef , ground
- 4 oz. vol. Shitake Mushrooms , stems removed, thinly sliced
- 1 Tbsp. Olive Oil
- Few drops Worcestershire Sauce
- 1 Slice Swiss Cheese , sliced into quarters
- French Fries garnish
- Mixed Greens garnish
- Cherry Tomato , thinly sliced as garnish

Directions:

1. Form ground beef into ½ oz. patties.
2. Heat olive oil in sauté pan over medium heat. Add shitake mushrooms and season with salt and pepper. Cook approximately 2 minutes or until almost crispy. Add a few drops of Worcestershire sauce at the end and remove from heat.
3. Heat cut Garlic Herb Wraps slightly to make more pliable and place on work surface.
4. Spread each tortilla with ½ tsp. of truffle aioli. Place ¼ slice of Swiss cheese and 2-4 thin slices of shiitake mushrooms in center of tortilla.
5. Season burgers with salt and pepper and place on flattop. Sear both sides and place in center of each tortilla. (save remaining mushrooms for another plate)
6. Bring one piece of tortilla towards the center of the burger. Turn tortilla and fold to close in a star shape. Place on parchment lined sheet pan seam side down.
7. Place on panini grill set on medium heat seam side down until burger is cooked to desired temperature and cheese is melted.
8. Serve over mixed greens or pommes frites and



Recipes

MISSIONFOODSERVICE.COM



Truffle Aioli

Serves 1

Ingredients:

- 3 Tbsp. Olive Oil
- 1 tsp. Fresh Garlic , minced
- 1/4 tsp. Kosher Salt
- 1/8 tsp. Black Pepper
- 3 tsp. Black Truffle Oil

Directions:

1. Whisk all ingredients together in mixing bowl.
2. Place in squeeze bottle.
3. Label, date and Refrigerate.