



# VALNERINA

## TRUFFLE BURGER

### INGREDIENTS :

#### Truffle Burger Ingredients

1.5 pounds ground sirloin / 2 eggs / 1/4 cup Panko bread crumbs / 1/8 cup steak sauce / 2 teaspoons kosher salt  
2 teaspoons pepper  
1 1-2 inch Valnerina black truffle / Quarter-stick unsalted butter / Hamburger buns / Pecorino Tartufato (or any truffle cheese you like)  
Arugula / Valnerina Truffle oil

#### Truffle Aioli Ingredients

1/2 cup mayonnaise / 1 tablespoon of Valnerina truffle oil / 1/2 teaspoon ground white pepper / 1/2 teaspoons kosher salt

### INSTRUCTIONS :

Coarsely chop the truffle. Place meat, eggs, truffle, steak sauce, bread crumbs, salt, pepper in a large bowl and combine them. Form into patties, and cover with plastic wrap for a few hours to let the truffle perfume the meat. When ready to cook, heat a stove-top grill pan on high for five minutes until extremely hot. Place a sliver of butter on each burger. Cook burgers for four minutes each side for medium. Place slices of the truffle cheese on each burger, and let melt. Take off heat and cover with tented aluminum foil (so that cheese doesn't stick to foil). Meanwhile, lightly toast hamburger buns in the same pan used for burgers and toss arugula in truffle oil

For the Aioli, combine the remaining ingredients above in a small bowl with a fork and slather on toasted hamburger buns.



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