



Julie Zyromski

Fried avocado and chipotle mayonnaise burger

Portions: 4 burgers

Preparation: 35 minutes

Cooking time: 25 minutes

 4



Ingredients

- 2 packs of Famille Fontaine ground beef
- 2 avocado, not too ripe
- 80 ml (1/3 cup) all purpose flour
- 3 eggs, beaten
- 250 ml (1 cup) panko
- 120 ml (1/2 cup) vegetable oil
- 80 ml (1/3 cup) mayonnaise
- 15 à 30 ml (1 à 2 tbsp) adobo chipotle pepers*
- Havarti cheese, to taste
- Lettuce, to taste
- Tomatoes, to taste
- 4 burger buns
- Salt and pepper, to taste

*The adobo chipotle peppers can vary in spiciness. Taste after adding just one table spoon and add some if wanted.

Steps

1. In a bowl, mix the meat with some salt and pepper. Form 4 burger patties.
2. Preheat the BBQ and cook the patties. During that time, prepare the avocados.
3. Cut the avocados in 2 length Wise. With your fingers, peel the avocados and Remove the seed. Cut each half in 2 lenghtwise to have 8 pieces total.
4. Heat the oil to medium heat in a deep pan.
5. Add the flour, eggs and panko in 3 different bowls.
6. Flour each pieces of avocado, then cover in eggs and finally in panko.
7. Fry each pieces in the oil, until golden Brown.
8. Lay on paper towels and sprinkle with salt and pepper. Set aside.
9. Mix the mayonnaise with the chipotle. Set aside.
10. To build your burger, lay a pattie, a Fried avocado, tomates, lettuce and a gênerons amount of mayonnaise. Eat right away!