



## Lazio Valley Burger

*Wine Pairing: Sutter Home Chardonnay*

**Burger Type:** Beef

**Bun Type:** Brioche

Chris Hiller

Fulshear, Texas

### INTRODUCTION:

Sunday dinners were always special growing up. My grandfather, whose last name loosely translates to “the valley”, loved to grill for us. He grew up in Minturno, in the Lazio region of Italy and immigrated to New York when he was a young man. He would use Italian sausage and a variety of cheeses to make delicious home country inspired meals. The Lazio Valley Burger is inspired by him and named in his honor. Grilled cremini mushrooms, fennel, prosciutto, a 3 cheese fondue and hot Italian sausage combine to make this burger irresistible.

Serves: 6 Regular-Sized Burgers

### INGREDIENTS:

#### Grilled Mushroom Mixture:

- 1 Tablespoon olive oil
- 2 Tablespoons unsalted butter
- 16 ounces fresh cremini mushrooms, finely chopped
- 1 Teaspoon Calabrian sweet chili powder
- 1 Tablespoon rosemary, finely chopped
- ½ Teaspoon salt
- ¼ Teaspoon pepper
- ¼ Cup Chardonnay



### Fennel Onion Sauté:

- 2 Tablespoons olive oil
- 1 Tablespoon unsalted butter
- 1 Teaspoon Calabrian sweet chili powder
- $\frac{1}{8}$  Teaspoon black pepper
- $\frac{1}{8}$  Teaspoon salt
- 1 Sweet onion, thinly sliced and halved (approximately 2 cups)
- 1 Fennel bulb, thinly sliced and halved, tough core removed (approximately 2 cups)
- $\frac{1}{4}$  Cup Chardonnay
- 2 Tablespoons honey

### Three Cheese Fondue:

- $\frac{1}{8}$  Cup olive oil
- 2 Tablespoons unsalted butter
- 1 Clove garlic, finely chopped
- 1 Cup half and half
- 2 Tablespoons flour
- $\frac{1}{4}$  Cup Chardonnay
- $\frac{1}{4}$  Teaspoon salt
- $\frac{1}{2}$  Teaspoon Calabrian sweet chili powder
- 1 Teaspoon lemon zest
- 6 Sweet and spicy pickled cherry peppers, finely chopped
- $\frac{1}{2}$  Cup Parmesan Reggiano cheese, grated
- 7 Ounces Taleggio cheese, chopped
- 2 Cups Gruyère cheese, grated
- $\frac{1}{2}$  Grilled Mushroom Mixture, reserved

### Crispy Prosciutto:

- $\frac{1}{8}$  Cup olive oil
- 12 Thin slices prosciutto di parma
- $\frac{1}{2}$  Cup peach preserves



- $\frac{1}{8}$  Teaspoon coarse black pepper

#### **Patties:**

- 2 Pounds prime ground chuck (80/20)
- 6 Ounces ground hot Italian sausage
- 1 Tablespoon salt
- 1 Teaspoon black pepper
- 2 Tablespoons Calabrian sweet chili powder
- $\frac{1}{2}$  Grilled Mushroom Mixture, reserved
- 6 Brioche buns

#### **Fennel Butter:**

- $\frac{1}{8}$  Teaspoon salt
- $\frac{1}{4}$  Teaspoon fennel powder
- 4 Tablespoons unsalted butter
- $\frac{1}{2}$  Teaspoon garlic, grated

### **INSTRUCTIONS:**

#### **Grilled Mushroom Mixture:**

1. Preheat grill to 350 degrees Fahrenheit, then in a medium skillet add olive oil, butter, mushrooms, chili powder, rosemary, salt and pepper; cook for 5 minutes on medium heat
2. Add Chardonnay and continue cooking for about 10 to 12 minutes until only a small amount of moisture remains
3. Divide in half and set the two parts aside for the patties and the three cheese fondue

#### **Fennel Onion Sauté:**

4. In a medium skillet with the grill heated to 350 degrees Fahrenheit, add olive oil, butter, chili powder, pepper, salt, onion and fennel then cook for approximately 5 minutes until slightly tender
5. Add Chardonnay and honey and cook another 8 to 10 minutes; set aside for assembly



### Three Cheese Fondue:

6. In a large saucepan with the grill heated to approximately 350 degrees Fahrenheit, add the olive oil, butter, garlic, half and half, flour, Chardonnay, salt, chili powder, lemon zest, cherry peppers, Parmesan Reggiano, Taleggio, Gruyere and ½ of the Grilled Mushroom Mixture previously reserved
7. Cook to a low boil (approximately 10 minutes) until cheese is melted, all ingredients are combined and mixture has a slightly thick consistency; set aside to cool, slightly thicken, and apply to the cooked patties

### Crispy Prosciutto:

8. Place the prosciutto slices on a large skillet and cook on one side for approximately 3 minutes
9. Combine preserves and black pepper in a small bowl
10. Turn slices over and immediately brush on peach preserves and pepper mixture cooking for approximately another 3 minutes

### Patties:

11. In a medium size bowl, gently incorporate ground chuck and Italian sausage
12. In a separate small bowl mix together salt, pepper and Calabrian chili powder
13. Add half of the spices and the reserved Grilled Mushroom Mixture to the ground chuck and sausage, then mix all together gently
14. Divide patty mixture into 6 equal portions forming each portion into a ball
15. On a large platter press each ball into a 5-inch diameter patty
16. Spread approximately 1 teaspoon of the remaining spice mixture equally over the top of each patty
17. With the grill heated to approximately 350 degrees Fahrenheit, place the patties on the grill, cook on one side approximately 4 minutes, then cook on the other side approximately 2 minutes until slightly caramelized on both sides

### Fennel Butter and Assembly:



18. With all ingredients at room temperature, incorporate the salt, fennel powder, butter and garlic with a fork
19. Using a knife spread the mixture on the top and bottom of each bun and place the buns on the grill until slightly toasted
20. On the bottom half of each bun spread the fennel onion sauté, add the patty and top with approximately  $\frac{1}{4}$  cup of the fondue, 2 slices of the crispy prosciutto and the top half of the bun