

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Rossini Burger

BY CHEF MARTY SLAVIN

### (Serves 4) Ingredients

2 lbs. ground beef

Salt and fresh ground pepper to taste

1 tsp. cornstarch

1 cup hot veal demi-glace

2 tbsp. duck fat or extra virgin olive oil

¼ cup madeira

4 tbsp. unsalted butter, at room temperature

4 brioche buns (good quality hamburger buns can be used if brioche buns not available)

4 slices of foie gras, kept chilled

1 black truffle

### Directions

Shape beef into four 1" thick patties, transfer to a plate. Season with salt and pepper and set aside. Heat oven to 200°F. In a bowl, whisk cornstarch with 2 tbsp. demi-glace.

Heat oil or duck fat in a 12" cast iron skillet over medium heat. Add burgers, cook, flipping once, until browned and rare, about 6 minutes. Place burgers on a baking sheet and bake until burgers are medium rare, about 5 minutes. Transfer to a plate.

Discard fat from skillet, return to medium-high heat. Add madeira and cook scraping bits from pan, until liquid is nearly evaporated; approximately 1-2 minutes. Add remaining demi-glace to pan. Boil and reduce liquid by a third and then stir in the cornstarch mixture. Cook until thickened; approximately 1 minute.

Butter buns, toast on a baking sheet in oven. Heat a 12" skillet over medium heat. Season foie gras with salt a pepper. Sear, flipping once until browned; approximately 2 minutes. Transfer foie gras to paper towels. Whisk fat from skillet into reserved sauce.

Melt remaining butter in a 10" skillet over medium heat. Add truffles, cook until hot, around 30 seconds. To assemble burgers, place a patty on each bun bottom, drizzle with a little sauce, top each burger with a slice of foie gras and a few truffle slices. Sprinkle salt over top and add top half of bun.