

CAMEMBERT BURGER

4 personnes 45 minutes Easy

Ingredients

- 4 Brioche Burger Buns with Sesame seeds
- 2 small raw milk Camemberts
- 1 or 2 red onions (depending on size)
- Fig jam
- Honey
- Sugar
- Breadcrumbs
- 4 eggs
- Olive oil
- Salt, pepper, and herbes de Provence
- Rocket
- Optional: bacon or lard

Preparation

Preheat your oven to 170°C.

Remove the rind from the Camembert and cut it in half lengthwise.

Place the breadcrumbs in a shallow dish and the beaten eggs in another shallow dish with 2 teaspoons of olive oil, salt, pepper, and herbes de Provence.

Dip the Camembert in the eggs and then in the breadcrumbs at least three times to thoroughly coat them.

The coating should be thick enough to prevent the Camembert from leaking during cooking. Set aside in the freezer for 10 to 20 minutes.

Meanwhile, finely slice your red onions. Lightly caramelize them in a pan with water and sugar.

Brown the Camembert in a pan with oil for 4 minutes on each side.

Bake in the oven for 10 minutes at 170°C.

Warm your burger buns in the oven for a few moments. Spread honey on one side of the bun and fig jam on the other

Add the breaded Camembert and caramelize red onions. Add a bit of rocket and close the burger.

