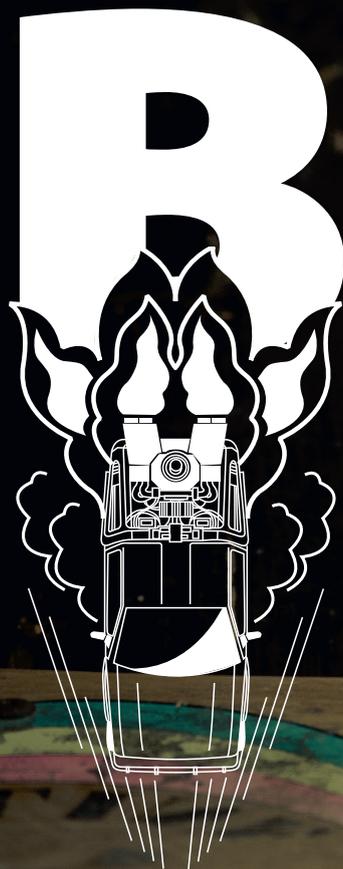




BACK TO THE FUTURE

MAIN

Serves 4 - Preparation time: 10 min - Cooking time: 30 MIN



LEVEL ♦♦

INGREDIENTS

- 1 bunch flat-leaf parsley
- 2 bell peppers
- 1½ pounds (720 g) ground beef (80% lean)
- 2½ tablespoons (25 g) chopped fresh ginger
- ⅓ cup (30 g) grated Parmesan cheese
- 3 tablespoons (21 g) dried breadcrumbs, divided
- Salt and freshly ground black pepper
- 1¾ pounds (800 g) Agria or Yukon Gold potatoes (see page 62)
- 3 tablespoons (45 ml) olive oil, plus more for brushing the griddle
- 4 slices Cheddar cheese
- 4 hamburger buns
- Original Burger Sauce (page 38)
- 1 small head iceberg lettuce
- 1 tomato, sliced

BEEF TANNEN BURGER

Ginger and bell pepper beef burgers with hand-cut fries

🔥 *Biff Tannen the bully is nowhere to be seen. So why not try his favorite dish? Preheat the oven to 475°F (240°C).*

🔥 Roughly chop half the parsley. Using a vegetable peeler, peel (see page 39) the peppers. Cut them in half and remove the seeds. Place them on a piece of foil, and bake them until slightly softened, about 5 minutes. Remove the peppers from the oven and chop them; do not turn off the oven.

🔥 In a large bowl, combine the ground beef, ginger, chopped parsley, bell peppers, Parmesan, and a tablespoon (7 g) of the dried breadcrumbs. Adjust seasonings to taste. Form the mixture into four patties about 6 ounces (180 g) each, and set aside.

🔥 Peel the potatoes, and cut them into thick matchsticks. *Ideally, you will get potatoes from old man Peabody's farm, but if not, regular potatoes will do the trick.* In a large bowl, lightly coat the potato sticks with the olive oil. Spread the potatoes in a single layer onto a parchment-lined baking sheet. Bake until they are crispy on the outside and fluffy on the inside, about 20 minutes.

🔥 Fry the beef patties in a skillet or on a cast-iron griddle brushed with a little olive oil. Just before removing the patties from the heat, place a slice of Cheddar on top of each.

🔥 Lightly toast the hamburger buns in the oven; set them aside.

ASSEMBLY: Complete each burger by spreading a little sauce on a toasted bottom bun. Place several leaves of lettuce on top, then the patty with the melted Cheddar, another small teaspoon of sauce, and a slice of tomato. Add the top bun. Place a Beef Tannen burger on each serving plate with the fries and a ramekin of the sauce.