Hybrid Burger 60/40

Introduction

Hybrid burgers combine beef with vegetables to reduce the proportion of meat while preserving the familiar taste and texture of a classic burger patty. In this 60/40 preparation, minced beef is blended with cooked mushroom duxelle. The mushrooms are sautéed until golden and their moisture has evaporated, concentrating their savory character. **SHO - Concentrated Dark Stock** is used as a flavor enhancer, reinforcing roasted, long-cooked and umami notes to create a rich, satisfying burger with less meat.

Recipe Details

Yield/Servings: 10 servings (Approx. 180 g target per formed burger patty)

Allergens: None declared

Prep Time: 15 minutes

Cook Time: 15 minutes

Total Time: 30 minutes

Ingredients

Ingredient	Quantity (g)
SHO - Concentrated Dark Stock	75
Minced Beef For Burgers	1080
Cooked Mushroom Duxelle	720

Instructions

1. Chop the Paris mushrooms into small dices.
2. In a pan, heat up the oil and cook the mushroom duxelle until golden and fully lost the vegetable water.
3. Once cooked, set aside and cool down.
4. In a bowl, hand mix the minced beef (1,080 g) with the cooked mushroom duxelle (720 g) and **SHO - Concentrated Dark Stock** (75 g).
5. Divide the mixture evenly into 10 portions, form each into a burger patty with the help of a burger ring, and cook on the plancha.

Tips and Notes

- Cook the mushrooms until their excess water has evaporated before mixing them with the beef.
- Allow the mushroom duxelle to cool before combining it with the minced beef.