**Le Burger**

**Ingredients:**
- Beef Tenderloin – 3 oz.
- Beef Short rib – 6 oz.
- Fines Herb (3:1:1 heavy on tarragon)
- Sliced Shallots – 1/2 cup
- Goose Fat – 1 oz.
- Bacon – 2 oz. (pizane sliced)
- Cremini Mushrooms – 3/4 cup
- Brioche Bun – 1 ea.
- Demi Glaze – 3 fl. oz.
- Cognac – 1 oz.
- Madeira – 3 oz.
- Cream – 2 fl. oz.
- Fried Garlic – 2 tbsp.
- Arugula – 2 oz. on top of red wine vinaigrette
- Black Truffle – 2 tsp.

**Instructions:**
Over med-high heat render bacon in goose fat.

Grind meat into bowl while bacon is rendering. Mix 1 tsp. panade, 1 tbsp. fines herb, salt, and pepper to ground meat. Press meat into patty press to form then cook in cast iron pan to desired temperature.

Once bacon is rendered and crispy add mushrooms, sauté for a minute. Add shallots sauté for a minute. Deglaze and flambe with Courvoisier, stir for 30 seconds. Add Madeira, stir for 30 seconds. Add demi and fines herb, stir for 30-45 seconds. Add Cream and season sauce stir for a minute. Taste and season, if needed, with salt and pepper. Finish sauce with Black truffle shavings.

Place burger on a toasted brioche bun top with sauce and finish with salad and fried garlic on top of burger.

**Panade:**
- Dijon – 3 cups
- Worcestershire – 3 cups
- Tabasco – 1 bottle
- Porcini powder – 3 cups

*Courtesy of Brandon Chrostowski, EDWINS Leadership & Restaurant Institute*