

# Opulent Wagyu Royale with Truffle Aioli and Caramelized Onions Burger

*Pairs With: Cabernet Sauvignon*

*Chef: Nancy Abdelmalak*

**Burger Type:** Beef

**Bun Type:** Brioche

## INTRODUCTION:

This isn't just a burger; it's an unforgettable culinary experience that melds the luxurious flavors of Wagyu beef with the sophisticated notes of truffle and the rich sweetness of caramelized onions. Perfectly balanced and impeccably crafted, this burger elevates a beloved classic to new gastronomic heights. Whether you're hosting an upscale dinner party or simply indulging in an extraordinary meal, this burger promises to leave a lasting impression.

Serves: 6 Regular-Sized Burgers

## INGREDIENTS:

For the Patty:

- 2 lb Wagyu beef, ground
- Salt and freshly ground black pepper
- 1 tbsp Worcestershire sauce
- 1 clove garlic, finely minced
- 1 tsp Dijon mustard

For the Truffle Aioli:

- 1/2 cup mayonnaise
- 1 tbsp truffle oil
- 1 clove garlic, minced
- 1 tsp lemon juice
- Salt and pepper to taste

For the Caramelized Onions:

- 2 large onions, thinly sliced
- 2 tbsp unsalted butter
- 1 tbsp olive oil
- 1 tbsp brown sugar
- 2 tbsp balsamic vinegar

For Assembly:

- 6 brioche buns, lightly toasted
- 6 slices aged cheddar or Gruyère cheese
- 6 leaves of butter lettuce
- 6 tomatoes, thinly sliced
- 6 slices of crispy bacon (optional)
- Microgreens for garnish

## INSTRUCTIONS:

1. In a large bowl, combine the ground Wagyu beef, Worcestershire sauce, minced garlic, Dijon mustard, salt, and pepper. Mix gently to combine, being careful not to overwork the meat.
2. Form the mixture into 4 equal patties, about 3/4-inch thick. Use your thumb to create a small indent in the center of each patty to prevent them from puffing up while cooking.
3. Cover and refrigerate the patties for at least 30 minutes to allow the flavors to meld.
4. In a small bowl, whisk together the mayonnaise, truffle oil, minced garlic, lemon juice, salt, and pepper until smooth for the truffle aioli. Cover and refrigerate until ready to use.
5. Heat the butter and olive oil in a large skillet over medium-low heat. Add the sliced onions and cook, stirring occasionally, until they start to soften, about 10 minutes.
6. Sprinkle the onions with brown sugar and continue to cook, stirring occasionally, until the onions are deeply caramelized, about 20-25 minutes more.
7. Stir in the balsamic vinegar and cook for an additional 2 minutes. Remove from heat and set aside.
8. Preheat a grill or cast-iron skillet over medium-high heat.
9. Cook the patties for about 3-4 minutes on each side for medium-rare, or until they reach your desired level of doneness.
10. During the last minute of cooking, place a slice of cheese on each patty and cover the grill or skillet to melt the cheese.
11. To assemble the burgers, spread a generous amount of truffle aioli on the bottom halves of the toasted brioche buns.
12. Place a lettuce leaf and a slice of tomato on the bottom bun.
13. Add the cheeseburger patty, followed by a heaping spoonful of caramelized onions.
14. Add two slices of crispy bacon on top of the onions.
15. Garnish with microgreens and place the top half of the bun on the burger.