

# Royal Awadhi Lamb Brioche Burger







by **Ajay Chopra**

Serves: 4

Preparation time: 20 minutes

Cooking time: 3 hours

## INGREDIENTS

1000g	Lamb	Portugal	
50g	Unsalted butter	Denmark	
10g	Olive Oil Terra di Bari	 PDO Italy	
1gms	Azafrán de la Mancha	 PDO Spain	
7g	Green cardamom		
3g	Mace		
3g	Kabab chini		
7g	Pipli		
5g	Jujube / dried ber		
10g	Desiccated coconut		
5g	Dried lemongrass		
2g	Rose petals dried		
5g	Sandalwood powder		
5g	Paan ki jad		
2drops	Kewra ether		
5ml	Kewra jal		
20ml	Vegetable oil		
500g	Curd		
500g	Onion sliced		
2g	Star anise		
200g	Onion slices		
200g	Vinegar		
50g	Beetrot		
4g	Brioche buns		
20g	Arugula		
10g	Baby spinach leaves		
50g	Cherry tomatoes halved		
50g	Cucumber slices		
50g	Onion thinly sliced		
20g	Cilantro chopped		
50g	Leftover pork juices		
400g	Thick cut fries		



Chef Ajay Chopra, the renowned Indian chef, consultant, and media personality, has completely transformed the world of cooking with his innovative approach and exceptional talent. From hosting the popular show MasterChef India to successfully launching restaurants around the globe, Chef Ajay Chopra has made a lasting impact on the hospitality industry.

## DIRECTIONS

### PREPARATION

- 01** To make Awadhi-style lamb, roast and grind whole spices, adding kewra water and essence.
- 02** Marinate lamb with this mix, salt, ginger-garlic paste, curd, saffron, and yellow chili powder.
- 03** Sear and bake at 170°C for 2-3 hrs with stock. Caramelize onions with butter, oil, and star anise.
- 04** Prepare pickled onions with slices, water, vinegar, salt, sugar, red chili powder, and beetroot.
- 05** For salad, mix arugula, baby spinach, cherry tomatoes, cucumber, onion slices, coriander leaves, pork stock, salt, and olive oil.
- 06** Cut and toast brioche buns, layering with caramelized onions, cooked pork, and pickled onions. Serve with salad and fries. Enjoy!

## EU QUALITY SCHEMES



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