

Savory Potato Galette Burger

Indulge in a hearty burger where a crispy potato galette takes the place of a traditional bun, layered with savory ingredients including honey mustard sauce, caramelized onions, and Raclette cheese, paired perfectly with fries and a refreshing Heineken.


30 min

Total time

medium

Difficulty

850

kcal / serving

Ingredients

- 1 large potato (for galette)
- 1 slice turkey ham
- 1 tbsp olive oil
- 50g Raclette cheese
- 1 tbsp honey mustard
- Salt and pepper to taste
- 50g caramelized onions
- 150g frozen fries
- 2 cornichons, sliced
- 1 bottle Heineken
- 1 beef patty (steak haché)

Steps

- 1 Preheat your oven to 200°C (392°F) for fries.
- 2 Grate the potato and squeeze out excess moisture. Season with salt and pepper.
- 3 Heat olive oil in a pan and form the grated potato into a galette, cooking until golden brown on both sides, about 8 minutes.
- 4 Cook the beef patty in a separate pan until desired doneness, about 4-5 minutes per side.
- 5 In the last minute of cooking, place the Raclette cheese on the patty to melt.
- 6 Bake the fries in the oven according to package instructions.
- 7 Assemble the burger by spreading honey mustard on the potato galette, layering with the patty, turkey ham, caramelized onions, and cornichons.
- 8 Top with the other half of the potato galette.

Serve with a side of fries and a chilled Heineken.