 Yields 6 Burgers

Burgers

6 Buns

27 oz Yukon Gold Potato  
1/2 Tsp Sea Salt  
1/8 tsp Salt  
1/2 tsp Pepper  
1/2 tsp Garlic Powder  
1 Tbs White Truffle Oil  
1 Egg  
1 3/4 C Panko Bread Crumbs

6 TBS Parmesan or Asiago Cheese

1 C Arugula  
  
Red Pepper Aioli

1/2 C Mayo  
1 1/2 oz Red Pepper  
1 1/2 Cloves Garlic  
1/4 tsp Pepper  
1 Tbs Cream Cheese

Pico Topping

1/4 C Red Pepper

1/4 C Red Onion

1/4 C Roma Tomato

First you will want to boil your potatoes, and then let them cool to room temperature. Once cooled, mash them and mix them with your bread crumbs, egg, salt, pepper, garlic powder, and truffle oil. ​

Allow them 10min to combine and then form them into 5.5 oz burgers. Create a little well and toss your cheese into it.

Next wrap them in saran wrap and tie the ends of each to secure. Turn your water down to low, and put all of your wrapped burgers into the water for 1 hour. ​

 Once they are poached allow them to cool completely. While these puppies are cooling cut up your veggies to make your Pico-like topping, and set aside.

For the aioli add 1.5 oz of your leftover red pepper, mayo, garlic, and cream cheese into a food processor and blend until smooth and creamy.

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Now that the burgers are cooled off, you can sear them up! Add a bit of olive oil into a pan on medium high heat, and cook on each side until crispy and golden brown. Toast your buns add on your aioli, arugula, burger, and Pico.