

PROBURGER WITH PERUVIAN AIOLI

Yield: 25 oz

4 x 5 oz patties

6 x 4 oz patties (using a wide-mouth mason jar lid as a mould)

12 x 2oz. sliders

Ingredients:

500g (1 pkg) MC-Dairy pressed cottage cheese

1 cup flour

2 large eggs

2 Tbsp lemon zest (1 whole lemon)

1.5 tsp garlic powder

1.5 Tbsp dried parsley

1/2 tsp chili flakes

1 tsp salt

1/2 tsp pepper

1 Tbsp butter

2 Tbsp canola oil

Method:

1. Combine all seasonings with eggs and whisk.
2. Add pressed cottage cheese and then stir in flour slowly until combined evenly - don't over mix!
4. Melt butter and canola oil in a nonstick pan. Cook patties until golden brown on both sides.

Peruvian Chili Aioli

Yield: 16oz

3/4 cup mayo

2 cups packed cilantro, some stems

1-2 jalapenos (seeds out)

2 cloves garlic, minced

1/2 cup Ontario queso [cotija](#)

1 1/2 tablespoon lime juice

1/2 tsp salt