



Making your own mini hamburger buns with truffle mayo and truffle cheese



Ingredients

- 8 mini hamburgers (spicy)
- 8 slices Henri Willig truffle cheese
- 8 mini hamburger buns
- 4 cherry tomatoes
- 8 teaspoons Henri Willig truffle mayonnaise
- rocket

Preparation method of mini hamburger buns with truffle mayo and truffle cheese

Ready for a culinary twist on the classic burger? Try our mini hamburger buns with truffle mayo and truffle cheese. Whether you are hosting a festive brunch, preparing a luxury lunch, or want to serve an appetiser that impresses, these little treats are a real treat. The combination of the tasty mini burgers, enriched with the unique flavour of truffle mayo and creamy truffle cheese, makes every bite unforgettable.

Preparation

- 1: Preheat the oven to 220 degrees.
- 2: Heat a frying pan (without oil or the like) and fry the burgers within about 8 minutes until golden brown and cooked. Once the burgers are just about done put the truffle cheese slices on top. Put a lid on the pan and let the cheese melt.
- 3: Once the burgers are just about ready, place the truffle cheese slices on top. Put a lid on the pan and let the cheese melt.
- 4: Meanwhile, bake the burger buns in the oven in about 3 minutes until golden brown.
- 5: Slice the cherry tomatoes.
- 6: Once the buns have cooled, cut the buns open and spread the truffle mayonnaise on the bottom. (And possibly also on the top)
- 7: Then top the bun with the burger, tomatoes and arugula.
- 8:

Ready to make your own mini hamburger buns with truffle mayo and truffle cheese?

These simple yet luxurious bites are ideal for any occasion. Experiment with toppings and discover your favourite combination. Don't forget to share your creations and enjoy each truffle-rich bite!