

THE QUEEN BURGER

INGREDIENTS

1 pound	Butter
6	Eggs
1 tbsp.	White Vinegar
1	Lemon
	Salt & Pepper
2	Chicken Fillets
1	Avocado
1	Tomato (Sliced)
	Lettuce
	Burger Bun's
	Rapeseed Oil

METHOD - HOLLANDAISE SAUCE

1. Cut the butter into cubes and melt in the microwave till hot
2. Separate 6 egg yolks into a jug, (The white of the egg will not be needed)
3. Add the white Vinegar
4. Slowly add the butter bit by bit using a bar blender.
5. The heat of the butter and the movement of the blender cooks the eggs and thickens the sauce.
6. When the sauce is thick slice the lemon in half and squeeze the lemon into the sauce and season. (Add more lemon if you wish)

VIDEO

Prefer step by step video? No problem, just click below.



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PUTTING THE BURGER INGREDIENTS TOGETHER

1. Place the chicken Fillets on a chopping board and butterfly the fillet
2. Season each fillet with salt & Pepper
3. Place the rapeseed oil in a non-stick pan
4. Heat the oil and place the chicken fillets in the hot pan
5. Cook until you get a good colour and then turn the fillet onto the other side.
6. Place in 180 degree oven for 5 to 7 mins until cooked
7. Cut the Avocado in half and skin it and cut it into a fan shape.
8. Slice the tomato's in to rounds
9. Toast the burger buns, and put a little hollandaise on each bun.
10. Place the lettuce, tomato and avocado on top of the bun
11. Place the Cooked chicken on top and spoon over a load of Hollandaise sauce.
12. Place the top on to finish the burger
13. Place on plate. Serve with chips and a side salad

VIDEO

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