

NEW CASTELLO® BURGER BLUE

Build your next burger from the cheese up.

Castello® Burger Blue blends characteristic bold, tangy flavours into a smooth-textured cheese slice specifically crafted to inspire clever foodies who love to create exquisite burgers. Melt a refined, artistic flourish on to your next gourmet burger with Castello® Burger Blue.

Classic Beef meets Blue

A Castello® Burger Blue cheese slice melted over a beef patty, crispy bacon, creamy mushroom sauce and watercress

Ingredients:

8 thin slices round pancetta
Good quality tomato relish
Bunch watercress (or rocket)
4 slices Castello® Burger Blue cheese
4 white burger buns
Sea salt flakes and freshly ground
Black pepper
Olive oil

Serves 4

For the patties:

800g minced beef
1 brown onion, peeled and finely
chopped
4 cloves garlic, peeled and minced
3 teaspoons tomato paste
2 teaspoons Dijon mustard
2 tablespoons Worcestershire sauce
2 tablespoons horseradish cream

For the creamy mushroom sauce:

200g Swiss Brown mushrooms,
cut into 1cm slices
3 sprigs fresh thyme, leaves stripped
200ml crème fraîche

Method

1. Preheat oven to 180°C.
2. To make the patties combine all ingredients in a large bowl. Season well with salt and pepper. Shape into 4 patties about 11cm in diameter and place on a plate lined with paper towel. Cover with plastic wrap and refrigerate for 30 minutes.
3. Line two trays with baking paper. Spread out the pancetta on one of the lined trays and bake for 6–10 minutes or until crisp and browned.
4. Heat a griddle pan until hot. Cook patties for 2–3 minutes on each side then transfer to second lined tray, place in the oven and cook for 6–8 minutes or until done to your liking. In the last 2 minutes of cooking add

a slice of Castello® Burger Blue so it softens slightly on the patty.

5. Meanwhile heat a tablespoon of olive oil in a large saucepan. Add the sliced mushrooms along with thyme leaves and season well with salt and black pepper. Cook over medium-high heat, tossing frequently for 3–4 minutes. Reduce heat to medium, add butter and cook for a further 1–2 minutes or until butter is melted and mushrooms are coated. Remove from heat and add the crème fraîche. Stir until combined.
6. To assemble, add watercress to burger bun base, add tomato relish, patty with Castello® Burger Blue cheese slice, mushroom sauce and top with burger bun lid.



Product information:

- Specially formulated to deliver a great blue cheese flavour when combined with other ingredients on a burger, and to hold its shape when melted on a patty
- 125g pack (5 slices)
- Square slices ideal for burgers, separated with greaseproof paper
- Re-sealable pack

Made to a traditional blue cheese recipe, Castello® Burger Blue has a full flavour and a bold bite tempered by rich, buttery notes on the finish. The texture is smooth and even, with rich veins of blue mould throughout.

Available in the dairy aisle of major supermarkets now.

The Burger Blue recipe was specially selected to deliver a balanced blue cheese flavour when combined with other ingredients in a burger — such as meat and sauces — and to keep its shape when melted on a patty.

Serving Suggestions:

When serving Castello® Burger Blue with a burger, it is recommended to melt a slice slightly on top of the burger patty while it's still on the grill or in the oven. This will bring out the creamy texture and rich flavours in the cheese. Burger Blue cheese works well on all sorts of burgers — from classic beef, chicken to veggie patties.

CASTELLO
ITALY

BUILT
with
BLUE