



HENRI WILLIG
The Cheese Family

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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

Hamburgers with truffle mayo and truffle cheese, a delicious snack for the drinks board and a dream for any truffle-lover.

- Preheat the oven to 220 degrees.
- 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.
- Meanwhile, bake the burger buns in the oven in about 3 minutes until golden brown. Slice the cherry tomatoes.
- Once the buns have cooled, cut them open and spread the truffle mayonnaise on the bottom. (And possibly also on the top)
- Then top the bun with the burger, tomatoes and rocket.

Voilà, a tasty snack! Thanks @thamargoesbananas for this easy recipe.