

## YOUR BURGER JUST GOT A KICK IN THE BUN...

This D'Artagnan Ultimate Wagyu Burger Recipe Kit is the foundation of the perfect burger night. With juicy Wagyu beef patties, silky slices of foie gras and creamy black truffle butter, you have the ingredients for an unforgettable meal. You'll never look at a burger the same way again. See the recipe on the next page for complete details.

### WHAT'S INSIDE THIS BOX OF GOODNESS?



#### WAGYU BEEF PATTIES

4 eight-ounce patties, made with an 80/20 blend of ground beef from antibiotic- and hormone-free Wagyu cattle, these patties offer buttery texture and exquisite flavor.



#### FOIE GRAS SLICES

4 Grade-A Foie Gras Slices. Ready to be pan-seared and placed atop your burgers.



#### D'ARTAGNAN BLACK TRUFFLE BUTTER

6 ounces of creamy and rich truffle butter, to be stuffed inside the Wagyu patties and spread on your buns.

### WHAT ELSE WILL YOU NEED?

4 Buns (we recommend brioche buns)

Burger toppings (like butter lettuce)

A classic burger side dish (you can't go wrong with duck fat french fries)

Your favorite beverage

### A FEW GENERAL TIPS

- Although this burger has many steps, they come together quickly and the end result is definitely worth it. The key to Ultimate Burger success is having all of your ingredients prepped and ready ahead of time.
- Avoid moving burgers in the pan or on the grill once cooking begins. Leave them alone until it's time to turn them; this helps form a nice brown crust.
- Remove burgers about 5 degrees before desired temperature is reached. And always allow burgers to rest 5-7 minutes before serving.

## ULTIMATE BURGER RECIPE

- 4 D'ARTAGNAN WAGYU BEEF PATTIES
  - 4 GRADE-A FOIE GRAS SLICES
  - 2 D'ARTAGNAN BLACK TRUFFLE BUTTERS
  - SALT & FRESHLY GROUND PEPPER, TO TASTE
  - 4 BRIOCHE BUNS (OR YOUR FAVORITE BURGER BUNS)
  - 4 SERVINGS OF ORGANIC BUTTER LETTUCE (OR YOUR FAVORITE CRISP LEAF LETTUCE)
  - ASSORTED CONDIMENTS, SUCH AS AIOLI, FRUIT RELISH, OR BALSAMIC REDUCTION
- 1. Prepare & Stuff the Patties:** Measure out 4 tablespoons of Black Truffle Butter. Place each tablespoon of butter in small square of plastic wrap. Smooth and flatten into a disk shape, about 2" in diameter. Place in the freezer until firm. Remove Wagyu patties from refrigerator about 15 minutes before you plan to cook. With patties on a flat work surface, use a paring knife to make a pocket in the center of each patty. Be careful not to cut all the way through. Slide a hardened disk of butter into each pocket and seal well. Season patties with salt and pepper to taste.
  - 2. Prepare the Hamburger Buns:** Butter both sides of each bun with softened truffle butter, toast or broil until golden. Lightly dress buns with your desired condiments, set aside on serving plates. Place lettuce on each bottom bun.
  - 3. Cook the Patties and the Foie Gras:** Remove slices of foie gras from the refrigerator; allow them to come to room temperature while you cook the burgers.  
  
Cook your patties to desired doneness (we recommend medium-rare), using a hot grill or pre-heated cast iron pan.  
  
Allow patties to rest on a cutting board while you sear the foie gras.  
  
To sear the foie gras... start by heating a clean, dry skillet over high flame. Season foie gras slices generously with salt. Sear foie gras until lightly browned and caramelized on both sides, about 30 seconds, turning once. Baste with rendered foie gras fat, if desired. Remove to a cutting board.
  - 4. Assemble & Enjoy:** Place patties on prepared buns. Place a foie gras slice on each patty. Serve immediately with duck fat fries or your favorite burger side dish. Bon appétit!