



# 1855 Black Angus Burger

with Avocado, Egg, Crumbled Chorizo,  
Smoked Marisa Cheese and Aji Amarillo Sauce

---

## Ingredients:

- 4 each 1855 Black Angus ground chuck hamburger patties 8-9 oz. each
- as needed salt, freshly milled black pepper
- 4 rustic hamburger buns, toasted
- 2 each ripe avocados, quartered and peeled, then cut into thin slice
- 4 each egg crepes, ¼ folded
- 2 oz. beef chorizo, cooked and crumbled (available in stores and on-line thru Cacique USA)
- 4 slices smoked Marisa cheese (available in stores and on-line thru Carr Valley cheeses, can substitute any semi-firm sheep's milk cheese ie. Idiazabal)
- as needed Aji Amarillo chili mayo in squeeze bottle (available on-line thru Peruvian imports)
- 4 sprigs fresh cilantro

1855.®

*G.F. Swift*

## Directions:

Preheat griddle or grill to medium-high heat. To make the egg crepes with crumbled beef chorizo, start by taking a 2 oz. slice of chorizo from packaging and cook by saute in a small pan with 2 tsp. butter. It will immediately crumble while cooking. When done, drain on towels, and pat off the excess oil. For the crepes, you will need 4 eggs scrambled and an 8" Teflon pan. Set the Teflon pan over medium heat and put 1-2 tsp. butter in pan. Scramble one egg, and add about 2 tsp. of the crumbled beef chorizo in. Then pour into the Teflon pan. It should set almost immediately and be about 1/8" thick. It may not be necessary to cook on the second side. Turn these out one at a time, and stack on a plate. While warm, fold each crepe in half and then again in half yielding a triangular crepe with one rounded edge. Reserve covered with plastic wrap.

Prepare a zesty Aji Amarillo chili mayo by mixing 1 tbsp. (more or less to taste) into 1 cup mayonnaise. Set burgers on grill to cook, turning occasionally, 2-3 minutes per side for medium-rare or another minute or two for medium or medium-well.

To build the burgers, begin by melting a slice of the smoked Marisa cheese on each of the four toasted bun bottoms. Place a burger on each bottom. Top each burger with a quarter folded egg crepe (these will not cover entire burger surface). Arrange one or two thin avocado slices alongside egg crepes where they don't cover burger surface. Give a back and forth squeeze of the Aji Amarillo chili mayo over the surface of egg and avocado. Arrange one long sprig over the top of all so it sticks out as decoration after bun top has been put on. Serve with French fries on the side. Pass around additional chili mayo. Guests will ask for it. Serves four.

1855®

*G.F. Swift*

1855beef.com