

Gorge on the three most expensive beef burgers

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Sasquatch Burger

(Rs 1,200) at Cafe Sundance, Churchgate



How to make the most expensive burger at home?

Sasquatch Burger

For the burger:

600 gms beef tenderloin, cut into cubes or ask your butcher to coarse-grind the tenderloin for you.

4 gms finely chopped rosemary

100 gms grated onion

20 gms chop garlic

20 gms chop celery

Salt/pepper

120 gms cheddar

Big burger bun, split, lightly toasted

Grilled bacon 8 pieces

100 gms sliced cucumbers

100 gms sliced tomatoes

50 gms gerkin

4 fried eggs

100 gms guacamole

25 gms mayonnaise

Served with 150gms of French fries

Method

Transfer ground meat to a mixing bowl. Saute onion, garlic and celery. Mix it with beef mince, add rosemary and adjust the seasoning. Make three patties of 200 gms each. Grill it for two minutes on each side, add cheddar cheese on top of it and finish it in the oven for another three minutes.

Make layers starting with mayonnaise, guacamole, patty, bacon, pickles and fried egg. Repeat the process thrice. Serve it with a basket of French fries.

It doesn't get bigger than this both in terms of size and the price point. The Sasquatch Burger at Cafe Sundance weighs a whopping 1.2 kgs and can easily serve about four to five people. Priced at Rs 1,200 this giant burger is about 12 times larger than any standard burger that you may have tried. Chef Amit Bhatia, says, "While the average burger we sell weighs about 180 gms, this burger comes with a side portion of fries and salad, and weighs a massive 1.2 kgs. The challenge here is, if an individual can finish it off in half an hour, then it's free." So what goes into making this whopping mouthful? Twenty ounces (567 grams) of tenderloin beef, burger bun of 250 gms, crispy bacon, a fried egg, guacamole and melted cheese with lettuce and pickled cucumber. Hungry kya? Well, we are just getting started.

Beef burger

(Rs 875, plus taxes) at The Table, Colaba



Chef Alex Sanchez associates the word 'burger' with a beef burger and what makes his creation special is a combination of the freshest ingredients and the right technique. He adds, "The key to making a great beef burger is grinding the meat right. If it's too fine it gets the texture of a kebab, we grind our meat thicker. The meat has to be seasoned well, the burger should hold together and yet when you bite into it there should not be any resistance. The bun is also important as it should be soft yet sturdy enough not to fall apart." This one gets a thumbs up for being a delicious mouthful.

Beef burger

(Rs 850, plus taxes) at Citrus, The Leela Mumbai, Sahar



The Leela Mumbai

According to Executive Chef Abdul Qader at The Leela Mumbai, the tenderloin is the most exquisite part of beef, which is the main ingredient of their beef burger. He adds, "The right level of mincing and seasoning of the tenderloin is what adds up to the perfect flavour and texture of the burger. That is what makes this so special."

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