

Korean **BEEF** **TRUFFLES**



Ingredients

Beef mince 420g

Verstegen Beef Burger Mix 50g

Verstegen Korean World Grill

Verstegen Crispy Onions

**Verstegen Sliceable Garlic
Sauce**

Verstegen Black Sesame Seeds

Verstegen White Sesame Seeds

Spring Onions

Chillies

Method

Using a truffle press or a pastry ring – press out a truffle using 150 g of beef mince (with Verstegen Beef Burger Mix)

Brush the top of the truffle with Verstegen Korean World Grill (this will help the sesame seeds stick)

Dust the top of the truffle with a mixture of Verstegen White and Black Sesame Seeds.

Fill the inside of the truffle with Verstegen Sliceable Garlic Sauce.

Brush the outside of the truffle with the Verstegen Korean World grill.

Fill the truffle with Verstegen Crispy Onions.

Decorate with spring onions and sliced chillies.



Verstegen adds that extra something.

