**SLICED**

 **“THE ONE” AKA NEO BURGER**

**1 burger bun**

**120 g beef patty**

**80 g smoked bacon**

**2 cheese slice**

**30 g caramelized onion**

**30 g Neo sauce**

**10 g pickled shishito pepper**

**BURGER PATTY**

**50 % US beef short plate**

**25 % US beef brisket PE**

**25 % David blackmore wagyu trimmings**

**BURGER BUN**

**630 g bread flour (no 11)**

**80 g sugar**

**125 g butter**

**35 g fresh yeast**

**5 g salt**

**260 g milk**

**80 g water**

**90 g egg**

* In a dough mixer mix flour, sugar, salt, eggs and butter together
* In a pot warm milk and water (45 degrees) add yeast to it and let the yeast developed
* Add the yeasty milk into the flour mix and let turn for 15 minutes on medium speed
* Cover the bowl and let proof for 30 minute
* Portion the dough into 40 g portion
* Let proof for another 30 minutes
* Egg wash all the bun
* Cook at 150 degrees for 20 minutes

**NEO SAUCE**

**500 g mayonnaise best food**

**80 g chopped dill pickle**

**80 g Quince ketchup**

**50 g Dijon mustard**

**30 g BBQ chili sauce or sriracha**

**5 g onion powder**

**5 g garlic powder**

**10 g smoked paprika dulce**

**Pepper & salt to taste**

**CARAMELISED ONION**

**2 kg brown onion thick sliced**

**100 g olive oil**

**5 g dried oregano**

**5 g smoked paprika**

**60 g brown sugar**

**30 g sherry vinegar**

**70 g soy sauce light**

**5 g black pepper**

* In a bowl mix onion, olive oil, dried oregano , black pepper& smoked paprika
* In another bowl mix vinegar and soy sauce
* Heat up a pan or wok on high heat until smoky
* Throw in the onion and toss time to time to make sure it caramelized
* Add in the sugar and keep tossing
* Deglase with the vinegar mix and keep tossing until the liquid evaporate.
* Remove the onion in a cold tray. You want to keep the onion with some bites to it