

## Hamburger-recipes.com

### Cordon Bleu Chicken Burger

This is truly a burger with a difference. Surprise everybody with a Cordon Bleu Chicken Burger. It demands a little more time and effort than a standard chicken burger but it is well worth it. If you have already visited my Chicken Burger Tips page, are experienced in burger making or are a regular visitor to Hamburger Recipes.com please ignore the [\(links\)](#) below.

[\(A note on my measuring units\)](#)

Serves 4

#### **For The Patties:**

1lb/500g chicken meat ground or finely chopped ([how to grind your own meat](#))  
1 clove garlic finely chopped  
1 dash white wine (not too much or the mix will be sloppy)  
4 pinches paprika powder  
a little pepper, fresh ground is better  
a little salt  
1/2 hand fresh bread crumbs  
1 egg beaten (only use half)  
1 quarter chicken bouillon/stock cube dissolved in as little water as possible

#### **For the filling:**

1/2 hand chopped cooked ham  
1/2 hand grated cheese, Swiss or something similar

#### **For the crumbs:**

1 hand dried bread crumbs  
1 hand flour  
1 egg plus the other half from the patty mix diluted with a touch of water and beaten

#### **For the frying pan:**

1/4 cup cooking oil  
About the same volume butter

#### **For the Rolls:**

4 rolls  
thinly sliced onion  
lettuce  
mayonnaise

Mix all the patty ingredients thoroughly ([how to season meat](#)).

Make sure the mixture is cool. We're making 4 patties so divide the mixture into 8 equal balls and press into normal sized but thin patties ([how to mold patties](#)).

Sprinkle the ham and cheese onto 4 of the patties leaving the outer edges clear. Cover with the remaining patties, press down quite firmly and seal the edges with your finger. Place the patties in the fridge until they are cold.

Coat the patties with flour, brush with the beaten egg and roll them in the crumbs till completely covered.

Heat the oil in the skillet and add the butter. When the butter starts to foam fry the patties until each Cordon Bleu Chicken Burger is cooked golden and crispy. You don't want the oil too hot otherwise the outside will burn before the burger is done.

Allow to drain on paper towels before serving.

Split the rolls and toast the cut surfaces lightly. Spread mayonnaise liberally on the bottom half of the roll, add a thin slice of onion and lots of lettuce. Top it off with the patty and the other half of the roll. Enjoy your Cordon Bleu Chicken Burger.

**Bon Appetit!**