19 Crimes.

BURGER

by Chef Diego
19 Crimes is a brand built on the rogue’s ethos – a code embraced by society’s troublemakers who challenged the rules, suffered the consequences, but lived to tell their incredible stories.

19 Crimes lives on in the rebellious and mischievous spirit of John O’Reilly and the other characters seen on our bottles. It’s a brand that ignites the inner rogue in all of us, inviting us to challenge society, break some eggs and write our own incredible stories.

Chef Diego’s spirit made him the perfect partner in crime to create a 19 Crimes burger so it is with pride we present the 19 Crimes burger by Chef Diego to you. Follow the recipe and enjoy alongside one of our 19 Crimes wines... served in anything watertight.

Please enjoy

DIEGO BUIK IS KNOWN AS THE ‘HAMBURGER KING’. HIS LOVE FOR THE BURGER ORIGINATED IN LONDON WHERE HE WORKED AS A SOUS-CHEF AT SOHO HOUSE FOR TWO YEARS.

Whilst in London, Diego would often eat on his break at some of London’s finest burger joints. The burgers here were prepared in a different way, unlike the big fast food chains they were actually prepared by a chef. They made the gourmet burger like we all now know and eat. Diego returned home to work in Amsterdam, Rotterdam and The Hague.

Diego’s success began with the first presentation of the gourmet burger at ‘Opa’ in Rotterdam. After collecting many awards for his burger creations and selling a record number of 10,000 burgers in six months at Capriole Café in the Hague, it was time for something new. Diego went on to create the world’s most expensive burger successfully! (a whopping $2,000 burger covered with gold). Diego has been creating burgers ever since, with his most recent creation for 19 Crimes winery. Chef Diego’s burgers can be enjoyed in Amsterdam and Leiden and recently he completed a 4 city pop-up tour in the Netherlands with tickets selling out in 1.5 hours!

Chef Diego is now working on a place for his fans worldwide to enjoy his creations.
19 CRIMES GLAZED WAGYU PATTY
19 CRIMES REDUCTION TRUFFLE MAYONNAISE
ONION COMPOTE WITH 19 CRIMES WINE
PANCETTA
LITTLE GEM LETTUCE
PICKLED CHERRY TOMATOES
PICKELS
OLD AMSTERDAM CHEESE

INGREDIENTS FOR 4 BURGERS
2 bottles of 19 Crimes red wine
4 black Angus burgers 180 gram
4 brioche buns
2 pieces of little gem lettuce
4 slices of Old Amsterdam cheese
12 slices of pickles
12 slices of pancetta

Photo by Jose Da Silva
Recipe

SWEET AND SOUR TOMATOES
250 gram sugar 3 peppercorns
250 gram vinegar 1 bay leaf
500 gram cherry tomatoes cut in half 3 mustard seeds
Boil the vinegar with the sugar, peppercorns, bay leaf and mustard seeds till the sugar is dissolved and then let it cool. Cut the tomatoes in half and put them in a jar. Fill up with the cooled down sweet and sour. Let it marinate for 24 hours.

19 CRIMES REDUCTION
1 bottle of 19 Crimes red wine 100 gram of sugar
1 tablespoon of glucose syrup
Boil the bottle of wine together with the sugar and glucose till you have got a nice thick sauce and let it cool.

TRUFFLE MAYONNAISE
250 gram mayonnaise 2 tablespoons of truffle tapenade
Put the mayonnaise in a bowl and add the truffle. Mix it well and put it into a piping bag.

ONION COMPOTE
4 red onions 250 ml 19 Crimes red wine
1 bay leaf butter
2 tablespoons of sugar salt and pepper
1/2 clove of garlic
Heat up a pan, cut the onions into thin rings and cut the garlic into small pieces. Add a table spoon of butter in the pan and add the garlic – sweat it on a low fire. Add the onions and sweat them till they are soft and glassy. Add the bay leaf to the sugar and mix well, add the red wine and let it gently boil till you got a nice compote, add salt and pepper.

1. Heat the oven on 180 degrees.
2. Put the pancetta on baking paper and bake till crisp 6 to 12 min.
3. Heat up a pan on medium heat, cut the brioche buns in half and toast the buns nice and brown and lay them open.
4. Put the pan on high heat and sear the burgers on both sides till nice and brown and lay them on a baking tray.
5. Put the truffle mayonnaise on both sides of the buns.
6. On the bottom bun add the lettuce, pickled tomatoes and pickles.
7. On the top bun lay the crispy pancetta.
8. Heat the onion compote till it’s warm.
9. Glace the burgers with the 19 Crimes reduction and cook in the oven for 4 to 6 min till medium rare.
10. Get the burgers of the oven, glace them again with the reduction, add the Old Amsterdam cheese and put it back in the oven till the cheese is melted.
11. Get the burgers out of the oven and let them rest for a min.
12. Add a spoon of onion compote on top of the patty.
13. Add a spoon of 19 Crimes reduction on the onion compote.
14. Put the burger on the bun, add the top part and serve.