



CHEESE VOLCANO BURGER

Dig into the ultimate burger-meets-pizza mashup with this golden, sesame-topped Burger Bomb. A juicy grilled burger, molten layers of cheese, and a tangle of sautéed mushrooms and onions all tucked inside pizza dough like a delicious secret. Baked into a glossy, sesame-topped dome that crackles when you cut into it and sends a rush of oozy cheese to the plate. Pair it with fries or chips and a punchy dill-pickle dip, and you've reinvented the diner classic in the most irresistible way.

Yield: 1 Burger

INGREDIENTS

1 Unit	RICH'S 7" Fresh N Ready Oven Rising Sheeted Pizza Dough, 72 6.6-Oz (#07386)
1 Unit	6 oz. Fresh Burger
1/2 C	Yellow onion, sliced
1/2 C	Mini Portobello Mushrooms, Sliced
2 Slices	American Cheese
2 oz	Monterey jack cheese, shredded
1 oz	Blue cheese, crumbled
1 Unit	Egg
1 tbsp.	Toasted sesame seeds
1/2 C	Mayonnaise
1/2 C	Sour cream
3 tbsp.	Dill Pickle Juice
3 tbsp.	Dill Pickles, Finely Chopped

DIRECTIONS

- 1 Thaw pizza dough at room temperature for 15-30 minutes.
- 2 In a bowl, add the egg and a splash of water. Beat with a fork to make egg wash.
- 3 Grill burger until medium rare, set aside.
- 4 Sauté mushrooms and onions until soft, set aside.
- 5 In the center of the pizza dough, top with shredded cheese, sautéed onions and mushrooms, blue cheese crumbles, and American cheese slices. Place the grilled burger on top of the stack.
- 6 Take pizza dough and fold on top of the ingredients stack, ensuring it is covered all around.
- 7 Turn the stack upside down so the folded side faces down. Brush egg wash on the top and sprinkle with sesame seeds. Slit the top for ventilation.



1 tsp. Onion powder

1/2 tsp. Sugar

Salt to taste

Pepper to taste

9

10

In a bowl, combine mayonnaise and sour cream.

11

Add dill pickle juice, chopped pickles, dill, garlic powder, onion powder, and sugar. Blend until smooth. Taste and adjust with salt and pepper if needed.

12

Chill for at least 15 minutes before serving for flavors to bloom.

13

Plate burger with a side of chips or french fries and dill pickle sauce. Serve.