

## These Smash Burger Towers with Truffle Mac Are the Ultimate Indulgence

crash headfirst into a mountain of



**TIME**  
**4 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 lb ground beef
- $\frac{1}{2}$  cup breadcrumbs
- 1 egg
- Salt and pepper, to taste
- 1 cup macaroni
- 2 cups shredded cheddar cheese
- 1 cup milk
- 2 tbsp butter
- 1 tbsp flour
- ... cup truffle oil
- ... cup grated Parmesan cheese
- 4 brioche buns
- Arugula, for garnish

#### How to Make It:

1. Form the Burger Patties:
2. Cook the Pasta:
3. Make the Truffle Mac Sauce:
4. Cook the Smash Patties:
5. Toast the Buns:
6. Assemble the Towers:

#### Tips for Success:

Use high-quality ground beef (80/20 is perfect) for the juiciest patties.

Don't skip the truffle oil—it's the key to elevating this from comfort food to gourmet indulgence.

Want more heat? Add a few jalapeño slices or a drizzle of hot honey on top.

Make it a tower bar: Let guests build their own with different cheeses and greens.

Pair It With...:

Beer Cheese Dip - cheesy on cheesy, and we're not mad about it

Sheet Pan Quesadillas - crowd-pleasers on the side

Dorito Casserole - bold, crunchy, and cheesy backup

Chicken Enchiladas - an extra dish to round out your comfort spread

Chocolate Chip Cookie Dough Brownie Bombs - for dessert, because obviously

Storage & Leftovers:

Fridge: Store patties and mac separately in airtight containers for up to 3 days.

Reheat: Use a skillet to reheat burgers and microwave or stovetop to warm mac.

Make ahead: The mac and patties can both be made a day early-just assemble fresh for best texture.

## DIRECTIONS

1. **Form the Burger Patties:** In a large bowl, combine the ground beef, breadcrumbs, egg, salt, and pepper. Mix until just combined and form into 4 equal patties.
2. **Cook the Pasta:** Boil the macaroni noodles until al dente. Drain and set aside.
3. **Make the Truffle Mac Sauce:** In a saucepan, melt the butter and whisk in the flour to make a roux. Slowly add the milk, whisking constantly until smooth and thickened. Stir in the cheddar and Parmesan cheeses until melted. Add the truffle oil and then the cooked macaroni. Mix until creamy and coated.
4. **Cook the Smash Patties:** Heat a skillet or griddle over medium-high heat. Smash the patties into the hot surface and cook for 3-4 minutes per side until a crispy crust forms and they're cooked through.
5. **Toast the Buns:** Split and toast the brioche buns in a bit of butter until golden and warm.
6. **Assemble the Towers:** Layer the bottom bun with a beef patty, a scoop of truffle mac and cheese, another beef patty, more mac if you're bold, and a sprinkle of arugula for that peppery crunch. Top with the bun lid and secure with a skewer if needed.
7. **Tips for Success:** Use high-quality ground beef (80/20 is perfect) for the juiciest patties.
8. **Don't skip the truffle oil-it's the key to elevating this from comfort food to gourmet indulgence.**
9. **Want more heat?** Add a few jalapeño slices or a drizzle of hot honey on top.
10. **Make it a tower bar:** Let guests build their own with different cheeses and greens.

11. Pair It With....: Balance out the richness with these party-perfect pairings:
12. Beer : Cheese Dip - cheesy on cheesy, and we're not mad about it
13. Sheet : Pan Quesadillas - crowd-pleasers on the side
14. Dorito : Casserole - bold, crunchy, and cheesy backup
15. Chicken : Enchiladas - an extra dish to round out your comfort spread
16. Chocolate : Chip Cookie Dough Brownie Bombs - for dessert, because obviously
17. Storage & Leftovers: Fridge: Store patties and mac separately in airtight containers for up to 3 days.
18. Reheat: Use a skillet to reheat burgers and microwave or stovetop to warm mac.
19. Make ahead: The mac and patties can both be made a day early-just assemble fresh for best texture.
20. More Recipes You'll Love: If this tower of cheesy beef bliss is your jam, you'll love:
21. This : Beer Cheese Dip
22. Dorito : Casserole
23. Chicken : Enchiladas
24. Sheet : Pan Quesadillas
25. Chocolate : Chip Cookie Dough Brownie Bombs

## SWAPS & NOTES

: cheesy, juicy, creamy, crispy, and just bougie enough to make you feel fancy while eating with your hands.

## TIPS FOR SUCCESS

Use high-quality ground beef (80/20 is perfect) for the juiciest patties.

Don't skip the truffle oil -it's the key to elevating this from comfort food to gourmet indulgence.

Add a few jalapeño slices or a drizzle of hot honey on top.

Make it a tower bar: Let guests build their own with different cheeses and greens.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/these-smash-burger-towers-with-truffle-mac-are-the-ultimate-indulgence/>