

INGREDIENTS

1 pack of Garden Gourmet Sensational Burger

1 red onion

6 radishes

1 lime

1 handful of rocket salad

1 handful of beet leaf lettuce or any normal green lettuce

½ fennel bulb with greens

½ apple

3 tbsp mayonnaise

2 "Pink" Burger buns (see Chef's Tip) or use normal burger buns

2 tbsp beet spread (see Chef's Tip) or use ready-made beetroot hummus

salt

pepper

tomato ketchup

few sprigs of tarragon

450 g yeast (for bun)

25 g butter (for bun)

10 g beet powder (for bun)

1 egg (for bun)

300 ml warm water (for bun)

15 g sesame seeds (for bun)

2 boiled beets (for sauce)

100 g chickpeas (for sauce)

1 tsp tahini (for sauce, optional)



2 SERVINGS



1 H. 20 MIN



INTERMEDIATE

Surprise your guests and add that extra beetroot spark in your meal with our pink burger made with Garden Gourmet Sensational Burger. Vegetarian, colorful, and scrumptious!

PREPARATION

1. Make the DIY pink buns (Optional)

For 7 hamburger buns, you will need: 1 pack of white bread mix with yeast (450 g), 10 g of beet powder, 25 g of butter, 300 ml of lukewarm water, 1 egg, sesame seeds and / or poppy seeds.

Preheat the oven to 200 °C. Mix the beetroot powder into the bread mix and add water and butter. Knead and let rise according to the instructions on the package.

Divide the dough into 7 equal pieces and roll into balls. Shape them into balls by rolling the dough in the hollow palm of your hands. Place them on a creased baking tray. Brush them with water or lightly beaten egg and sprinkle with sesame seeds and / or poppy seeds.

Let them rise again to double volume and bake them for approx. 15 to 20 minutes. They should sound hollow when tapped.

2. Marinate sliced onions and radish in lime juice

Slice the onion into rings and the radish thinly. Marinate both with lime juice.

3. Make the fennel 'slaw'

Thinly cut or grind the fennel and the apple and mix with a spoonful of mayonnaise and finely chopped fennel greens. Season with salt and pepper. Mix the remaining mayonnaise with finely chopped tarragon.

4. Toast and spread sauce of buns

Toast the bun halves on a (grill)pan. Generously spread the beet spread on the buns. Place the beet leaf lettuce and tarragon mayonnaise on top.

5. Cook Sensational Burgers

Cook Garden Gourmet's Sensational Burgers in a frying pan according to the instructions on the package.

6. Assemble the pink magic!

Top the burgers with fennel slaw, red onions, radish and rocket. Spoon tomato ketchup and extra tarragon mayonnaise on top and place the bun lid.

7. Make the beet spread

Grind 2 boiled beets with 100 g of chickpeas with a dash of olive oil into a creamy spread and season with salt, pepper and lemon juice. If you want, you can also add a teaspoon of tahini (sesame paste).

CULINARY TIP

Sensational Pink Burger Buns

For 7 hamburger buns, you will need: 1 pack of white bread mix with yeast (450 g), 10 g of beet powder, 25 g of butter, 300 ml of lukewarm water, 1 egg, sesame seeds and / or poppy seeds. Preheat the oven to 200 °C. Mix the beetroot powder

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into the bread mix and add water and butter. Knead and let rise according to the instructions on the package. Divide the dough into 7 equal pieces and roll into balls. Shape them into balls by rolling the dough in the hollow palm of your hands. Place them on a creased baking tray. Brush them with water or lightly beaten egg and sprinkle with sesame seeds and / or poppy seeds. Let them rise again to double volume and bake them for approx. 15 to 20 minutes. They should sound hollow when tapped.

Beet spread

Grind 2 boiled beets with 100 g of chickpeas with a dash of olive oil into a creamy spread and season with salt, pepper and lemon juice. If you want, you can also add a teaspoon of tahini (sesame paste).

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