

ORANGE WITH A BITE SENSATIONAL BURGER

INGREDIENTS

2 SERVINGS

1 H. 10 MIN

INTERMEDIATE

1 pack of Garden Gourmet Sensational Burger

¼ small red cabbage

1 cucumber

1 package (100 g) carrot 'julienne'

2 tbsp sweet potato spread (see Chef's Tip)

1 lemon

1 small can of kimchi (Korean fermented vegetables in a can or pot)

50 g lamb's lettuce or any normal green lettuce

2 vegan yellow burger buns (see Chef's tips)

3 tbsp vegan mayonnaise

salt

pepper

1 bowl of cress (optional)

450 g yeast (for the buns)

15 g turmeric powder (for the buns)

15 g pumpkin powder (for the buns)

300 ml warm water (for the buns)

25 g butter (for the buns)

1 egg (for the buns)

15 g sesame seeds (for the buns)

2 sweet potatoes (for the spread)

100 g chickpeas (for the spread)

1 garlic clove (for the spread)

Surprise your guests with an orange burger bun colored by pumpkin and turmeric, with our delicious vegan Sensational Burger inside!

PREPARATION

1. Make your orange DIY buns

For 7 hamburger buns, we will need: 1 pack of white bread mix with yeast (450 g), 15 g pumpkin powder 15 g turmeric 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 pumpkin and turmeric 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. Make the sweet potato spread (optional)

Peel and cut 2 sweet potatoes into pieces and cook until done. Drain, let cool and grind with 100 g of chickpeas, a clove of garlic and a dash of olive oil in a food processor until a smooth creamy spread. Season with salt, pepper and lemon juice.

3. Make shredded cabbage slaw

Shred the red cabbage in thin strips. Season with lemon juice, salt and pepper.

4. Slice and season cucumbers

With a peeler, slice the cucumber into thin ribbons and season with lemon juice, salt and pepper.

5. Make mayo-kimchi sauce

Mix the vegan mayonnaise with drained kimchi.

6. Toast buns and cook Sensational Burgers

Toast the bun halves in a (grill)pan. Cook the Sensational Burgers in a frying pan according to the instructions on the package.

7. Place spread, lettuce, and red cabbage on buns

Spread the bun bases with sweet potato spread. Cover with a tuft of lamb's lettuce and red cabbage.

8. Build your Orange Burger and enjoy!

Place the burger patties and top with carrot julienne, vegan kimchi mayonnaise and cucumber ribbons. Cut the cress, sprinkle on top and place the bun lid.

CULINARY TIP

Yellow pumpkin / turmeric buns

For 7 hamburger buns, we will need: 1 pack of white bread mix with yeast (450 g), 15 g pumpkin powder

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15 g turmeric 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 pumpkin and turmeric 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.

Sweet potato spread

Peel and cut 2 sweet potatoes into pieces and cook until done. Drain, let cool and grind with 100 g of chickpeas, a clove of garlic and a dash of olive oil in a food processor until a smooth creamy spread. Season with salt, pepper and lemon juice.