

## INGREDIENTS

🍴 2 SERVINGS

🕒 1 H. 15 MIN

👤 INTERMEDIATE

1 pack Garden Gourmet Sensational Burger

1 handful of mizuna lettuce, lamb lettuce or spinach

4 radishes

1 lime

2 tbsp mayonnaise

1 tsp wasabi

100 g shii-take mushrooms

1 ripe avocado

2 tbsp flour

100 ml milk

1 large red onion

2 'black burger' buns (see Chef's Tip) or use normal buns

2 tbsp teriyaki sauce

200 ml sunflower oil

2 tufts of bean sprouts (optional)

450 g yeast (for burger buns)

1 egg (for burger buns)

25 g butter (for burger buns)

15 g charcoal powder (for burger buns)

300 ml warm water (for burger buns)

15 g sesame seeds (for burger buns)

## CULINARY TIP

**Sensational Black charcoal hamburger buns with activated charcoal powder**

For 7 hamburger buns we will need: 1 pack of white bread mix with yeast (450 g), 10 g activated charcoal 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 charcoal powder

Surprise your guests with this mysterious vegetarian burger recipe, made with our juicy plant-based Garden Gourmet Sensational Burger.

## PREPARATION

**1. Make your gothic-inspired buns! (Optional)**

For 7 hamburger buns we will need: 1 pack of white bread mix with yeast (450 g), 10 g activated charcoal 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 charcoal 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. Cut veggies and make wasabi-mayo sauce**

Cut the radishes thinly and marinate with lime juice and salt. Mix the wasabi and the mayonnaise. Slice the shii-take.

**3. Make guacamole and coat raw onion rings**

Slice the flesh of the avocado and sprinkle with lime juice. Mix flour and milk and add the raw onion rings to it.

**4. Toast the buns and fry shii-takes**

Toast the bun halves on a (grill)pan. Fry the shii-takes in a little oil on high heat, sprinkle teriyaki sauce. Set aside.

**5. Fry onion rings**

Fry the drained onion rings brown with abundant sunflower oil. Drain on kitchen paper and salt.

**6. Cook the Sensational Burgers**

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

**7. Build your mysterious burger and surprise everyone!**

Spread wasabi mayonnaise on the buns. Place the lettuce, the hot burger patties, the avocado, the shii-takes, bean sprouts, radishes and again wasabi mayonnaise.

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