

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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