

INGREDIENTS

 2 SERVINGS 1 H. 25 MIN INTERMEDIATE

1 pack of Garden Gourmet Sensational Burger

1 small bunch of baby kale lettuce

1 zucchini

2 'green burger' buns (see recipe), or use normal burger buns

1 red onion

4 slices of halloumi cheese (Greek grill cheese) or any goat cheese in slices

olive oil for frying

2 tbsp of broad bean spread (see recipe) or ready-made hummus with green herbs (e.g. coriander)

2 tbsp mayonnaise

2 tbsp tomato ketchup

450 g yeast (for burger buns)

300 g fresh spinach (for burger buns)

300 ml warm water (for burger buns)

1 egg (for burger buns)

1 tbsp coconut milk (for burger buns)

15 g sesame seeds (for burger buns)

150 g broad beans (for spread)

100 g chickpeas (for spread)

1 garlic clove (for spread)

1 tbsp yogurt (for spread)

few sprigs of mint (for spread)

CULINARY TIP

Broad bean spread

Blanch 150 g broad beans (frozen) for 1 min in boiling water, rinse under cold water and pod them by removing the light green skin. In the food processor grind the 'double podded' broad beans with 100 g of chickpeas, 1 tbsp yogurt, a clove of

Surprise your guests with our vegetarian green burger made with the plant-based Garden Gourmet Sensational Burger! The bun is colored by algae powder and packed with grilled flavors, making everyone fall in love with it.

PREPARATION

1. Greenify your DIY burger buns (Optional)

For 7 burger buns we will need: 1 pack of white bread mix (with yeast, 450 g), 300 g fresh spinach, 2 tblsp extra virgin oil, 275 ml of luke warm water, 1 tblsp coconut milk to brush, sesame seeds and / or poppyseed. Preheat the oven to 180 °C. Cook (stir while cooking) the spinach short with a little water. Rinse under cold water in a colander and Grind into puree in a kitchen machine. Mix it into the bread mix and add water and olive oil. 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 under the hollow of your hands. Place them seam side down on a oil creased baking tray or on baking paper. Brush them lightly with coconut milk and sprinkle with sesame seeds and / or poppy seeds. Let them rise again to double volume and bake them for approx. 15 minutes. They should sound hollow when tapped underneath.

2. Make your DIY burger spread (Optional)

Blanch 150 g broad beans (frozen) for 1 min in boiling water, rinse under cold water and pod them by removing the light green skin. In the food processor grind the 'double podded' broad beans with 100 g of chickpeas, 1 tbsp yogurt, a clove of garlic, a few leaves of mint, and a dash of olive oil. Season with salt and pepper.

3. Grill the zucchini and toast burger buns

Cut the zucchini into long slices and grill them. Toast the bun halves on a (grill)pan.

4. Slice the onions into rings and lightly brown them in a frying pan with oil. Set aside.

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5. Grill the halloumi slices or goat cheese

Grill the halloumi slices in a little oil. Set aside and keep warm. Skip this step if you are using normal goat cheese in slices.

6. Cook the Sensational Burgers

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

7. Build your burger

Spread generously broad bean spread on the buns. Place the grilled zucchini, the burger patties, the haloumi, the fried onions and the kale lettuce.

8. Top it up with sauce, and enjoy!

Spoon mayonnaise and ketchup and place the bun lids.

garlic, a few leaves of mint, and a dash of olive oil. Season with salt and pepper.

Incredible Green Algae Buns

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