

**INGREDIENTS**

🌱 2 SERVINGS

🕒 55 MIN

👤 INTERMEDIATE

226 grams Garden Gourmet Sensational Burger (226g)

50 g vegan cheese

1 ripe fig

2 tbsp hummus

50 g baby spinach leaves and a few leaves curly (lolo bionda) lettuce

1 small head green curly lettuce

1 tblsp (ready to eat) pomegranate seeds

2 vegan green burger buns (or see recipe)

450 g yeast (for burger buns)

275 ml warm water (for burger buns)

1 tblsp coconut milk (for burger buns)

1 tblsp sesame seeds (for burger buns)

300 g fresh spinach (for burger buns)

1 tblsp vegan mayonnaise (for sauce)

2 tbsp vegan yogurt (for sauce)

some mint (for sauce)

1 garlic clove (for sauce)

**CULINARY TIP****Yoghurt mintsauce:**

Mix 2 tbsp of thick vegan yoghurt with 1 tblsp vegan mayonnaise. Add one chopped one small garlic clove and a few mint leaves. Season with salt and pepper.

**Green Bun**

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 /

Looking for a deluxe experience? Try our vegan and juicy Deluxetarian Burger made with Garden Gourmet Sensational Burger and its colorful bun! Looking phenomenal, tasting incredible!

**PREPARATION****1. Color your 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. Slice and grill veggies and cheese**

Slice the zucchini and vegan cheese, grill the slices for about 2 to 3 minutes in a hot grill pan on both sides till grill marks are showing and set aside. Also cut the fig in slices.

**3. Grill the burger buns**

Cut the burger buns lengthwise and grill both cutting sides until grill marks are showing.

**4. Grill the Sensational Burgers**

Grill the Garden Gourmet Sensational Burgers according to the instructions on the package and place slices of the vegan cheese on it while the burgers are still warm.

**5. Build your deluxe burger!**

Spread the bun bottoms with hummus. Cover with spinach and place the burgers with cheese on it. Place fig slices on the cheese and a few leaves of curly lettuce.

**6. Make the yoghurt-mint sauce**

Mix 2 tbsp of thick vegan yogurt with 1 tblsp vegan mayonnaise. Add one chopped one small garlic clove and a few mint leaves. Season with salt and pepper. Spoon the vegan yoghurt sauce on it, sprinkle with pomegranate seeds and place the lids on top

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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.

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