

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)

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

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 /

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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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