

## 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.

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### **Incredible Green Algae Buns**

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