

## VEGGIE BURGER

*with sweet potato puree and  
 curry-ginger sauce*

Ingredients	Pea filling
750 g	Peas (frozen)
250 ml	Vegetable stock
40 g	GELEAcold
	Salt, sugar

Ingredients	Carrot filling
750 g	Carrots (frozen)
250 ml	Vegetable stock
40 g	GELEAcold
	Salt, sugar

Ingredients	Kohlrabi filling
750 g	Kohlrabi (frozen)
250 ml	Vegetable stock
150 ml	Cream 30%
	Salt, sugar, nutmeg

Ingredients	Sweet potato puree
750 g	Boiled sweet potatoes
200 ml	Vegetable stock
50 ml	Melted butter
	Salt, sugar, nutmeg

Ingredients	Curry-ginger sauce
500 ml	Bechamel sauce
	Curry/ginger powder

Nutrition facts for one serving  
 (approx. 170 g)

Energy/	763 kJ/
Calories	182 kcal
Fat	9.1 g
Of which saturates	5.1 g
Carbohydrates	18.8 g
Of which sugars	5.1 g
Fibre	4.1 g
Protein	4.2 g
Salt	0.3 g

### Veggie burger:

Blend each type of vegetable with vegetable stock and seasonings to a very fine puree for 5 minutes then add the GELEAcold and stir in for 20 seconds. Fill the 3 vegetable masses into separate disposable piping bags with a large round nozzle and pipe into silicone muffin moulds in three differently coloured layers each then freeze.

### Sweet potato puree:

Blend the sweet potatoes, milk, butter and seasonings to a very fine puree for 5 minutes then add the GELEAcold and stir in for 20 seconds. Use a disposable piping bag and a star-shaped nozzle to pipe the mass in decorative shapes onto a lined GN baking tray then freeze.

### Curry-ginger sauce:

Bring the Bechamel sauce to the boil and season to taste with curry and ginger powder.

### Heating/serving:

Place the frozen food on a plate, cover and heat at 100°C in a steam oven for 12-15 minutes. To serve, pour the sauce over the veggie burger.

### Kitchen tips:

The finer the puree, the better the result! We recommend the Robot-Coupe Blixer and a pureeing time of 5 minutes. Cover and heat in the microwave for max. 5 minutes at medium heat (400W). Test heating behaviour beforehand!



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