



VEGAN BURGERS WITH OYSTER MUSHROOMS

INGREDIENTS:

1 packaging Z Gruntu Dobre vegan burgers
2 iceberg lettuce leaves
400-500 g oyster mushrooms
oil

SALAD:

1 bunch baby beet leaves
oil
1 small hard pear
1/2 red onion
1 small chilli pepper
few sprigs coriander
2-3 tablespoons olive oil
juice from 1/2 lime

BARBECUE SAUCE:

2-3 tablespoons ketchup
100 ml pineapple juice
2 cloves garlic
small piece of ginger (5 cm long)
1- 2 tablespoons soy sauce
oil

PREPARATION:

1. Sprinkle the young beetroot leaves with oil and grill for 2 minutes at low temperature. Sprinkle the oyster mushrooms with oil and grill for a couple of seconds at high temperature.
2. Prepare barbecue sauce: finely chop the ginger and the garlic. Heat oil in a pot and fry the ginger. After a short while, add the garlic. Add pineapple juice and ketchup. Mix and simmer until the sauce is thick.
3. Prepare salad: cut the baby beetroot leaves into pieces. Cut the pear into bars and the onion into half-moons. Mix the ingredients with chopped coriander, soy sauce, and lime juice.
4. Use fingers to tear the mushrooms into smaller fragments, then mix them with the reduced barbecue sauce.
5. Put burgers, mushrooms and beetroot salad on the iceberg lettuce leaves.