



VEGAN BURGER

INGREDIENTS:

Z Gruntu Dobre vegan burgers
burger buns
1 carrot
1 broccoli stalk
1 onion
piece ginger
oil

PESTO:

2 tablespoons cashews
few prunes
0.5 tablespoon capers
1 teaspoon pink pepper
1 clove garlic
basil
olive oil
salt

SALAD:

nori
perilla
ginger
sesame
rice vinegar
brown sugar
sesame oil

PREPARATION:

1. Cut the carrots, broccoli stalks, and ginger into bars and the onion into feathers.
2. Grind the hard pesto ingredients in a mortar. Add basil and pour in olive oil. Salt to taste.
3. Move on to preparing the salad, cut the nori into thin strips, add the chopped perilla, grated ginger, sesame, and brown sugar. Pour in rice vinegar and sesame oil. Mix all the ingredients thoroughly.
4. Heat the oil on the grill plate, then fry the previously prepared vegetables. Place the burgers on top of the grilled vegetables and flatten them with the help of a frying pan so that they press into the vegetables.
You can use baking paper to separate the surface of the dish from the burger.
5. Fry the buns, spread them with the prepared pesto, then put the burgers and the salad on top. The dish is ready.

TIP:

We all love barbecuing on a regular grill, but if you want to expand your portfolio of barbecue hits, it is worth getting a barbecue plate. It will come in handy for slash burgers, frying wraps and even eggs.