



Grilled Veggie Burger with Remoulade

⌚ 35—45 Min   

Preparation

- 1 To make the veggie burgers: Use a blender to blend the beets, chickpeas, kidney beans, Kotányi Grilled Vegetables and olive oil until smooth.
- 2 Mix in the Kotányi Crispy Onions, rolled oats and wheat flour and shape into patties. Brush the grill and patties with oil and grill for around 10 minutes.
- 3 To make the remoulade: Roughly chop the dill, finely dice the pickles and mix with the crème fraîche and mayonnaise. Season to taste with salt and pepper.
- 4 Slice the tomatoes and cucumber and rinse the lettuce leaves.
- 5 Cut the multi-seed rolls open and quickly grill the inside. Cover each bottom half of the rolls with a lettuce leaf, slices of tomato and cucumber and garnish with the remoulade. Put the top half on and serve with the rest of the sauce. Tip: The burgers are perfect served with a green side salad or fries — just as examples! The patties can also be fried in a pan.

Ingredients 4 Portions

♦ = Kotányi Produkte

For the burger patties

100 g	Beets, precooked
200 g	Chickpeas, precooked
100 g	Kidney beans, precooked
2 tbsp.	Olive oil
4 tbsp.	Rollled oats
2 tbsp.	Wheat flour
1 tbsp.	Crispy onions
2 tbsp.	♦ Grill Vegetables Seasoning Mix

For the remoulade

10 g	Dill, fresh
30 g	Pickles
150 g	Crème fraîche
70 g	Mayonnaise
	♦ Sea Salt, Coarse
	♦ Pepper Black, Ground
4 Stk.	Multi-seed rolls
4 Stk.	Lettuce leaves
125 g	Cucumber
2 Stk.	Tomatoes

