

# 100% VEGAN BURGER

## YOU WILL NEED

- 1 MOVING MOUNTAINS B12 BURGER
- 1 VEGAN BRIOCHE BUN (BRE077)
- 30ML VEGANAISE (VGN110)
- 1 SLICE VEGAN SMOKED GOUDA STYLE CHEESE (VGN091)
- 30G CHILLI JAM (JAM015)
- 3 ROQUITO® SLICES (PEP147)
- 1 LEAF BATAVIA LETTUCE
- 2-3 TOMATO SLICES



## PROCEDURE

1. COOK THE BURGER IN A HOT PAN FOR APPROX' 3 ½ MINUTES ON EACH SIDE, TURNING OCCASIONALLY UNTIL IT REACHES 75 DEGREES
2. WHILE THE BURGER IS COOKING TOAST THE BURGER BUN UNTIL GOLDEN BROWN
3. SMOTHER THE BOTTOM OF THE BURGER BUN WITH VEGANAISE AND PLACE THE LETTUCE AND TOMATO ON TOP
4. LAY THE SLICE OF VEGAN GOUDA AND ROQUITO® CHILLIES ON TOP OF THE B12 FOR 30 SECONDS BEFORE REMOVING FROM THE GRILL AND PLACING BOTH ON THE BUN, LETTUCE, TOMATO BASE.
5. SPREAD THE CHILLI JAM ON THE BUN TOP AND SERVE.

