

# Burger Menu

## Plant Based Patty-Mix

**Vegan & Veggie**  
**Burger ideas**



**vegan&moi**  
Plant Based Mixes





# Mini-Burger

**YOUR KITCHEN  
YOUR RECIPE**





## Mediterranean



Patty, fresh tomato sauce, deep fried arugola, herb spread

## Classic



Patty, onions, lettuce, red pepper salsa, ketchup

## Cheeseburger



Patty, red onions, cucumber, gouda, BBQ-Sauce

## Add an Egg



Patty, scrambled eggs, tomatoes, cucumber, deep fried arugola, ketchup with fresh tomatoes

## Italian Style Cheese



Patty, ketchup with fresh tomatoes, deep fried arugola, pesto, Cheddar

## Mexican Style



Patty, onions, green pepper, tortilla chips, red pepper spread, Cheddar, mayonnaise



# Homestyle Burger



**YOUR KITCHEN**  
**YOUR RECIPE**



## Oriental Style



Patty, hummus, lettuce, onions, tomatoes, chickpeas, BBQ-sauce

## Greek Style



Patty, feta cheese, olives, cucumber, tomatoes, banana peppers, mayonnaise

## Tex-Mex Style



Patty, guacamole, lettuce, red pepper salsa, Cheddar, BBQ-sauce

## Pretzel bun Bavarian Style



Patty, red onions, sauerkraut, BBQ-sauce



## Farmer's Style



Patty, tomatoes, cucumber, red onions, deep fried arugola, gouda, fried egg, BBQ-sauce, hollandaise sauce



## French Style

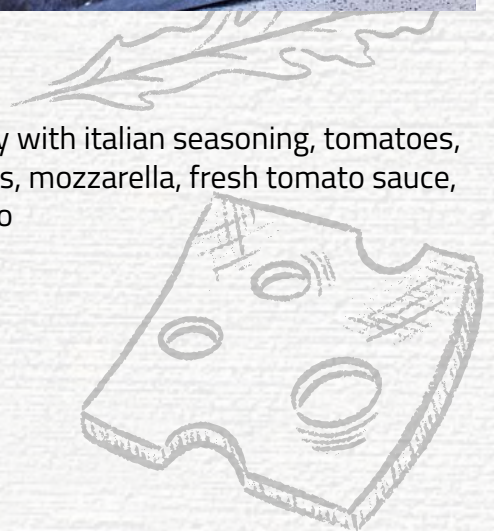
Patty, ratatouille, gouda, cashew nuts, crème fraîche



## Italian Style



Patty with italian seasoning, tomatoes, olives, mozzarella, fresh tomato sauce, pesto





## Halloumi Style

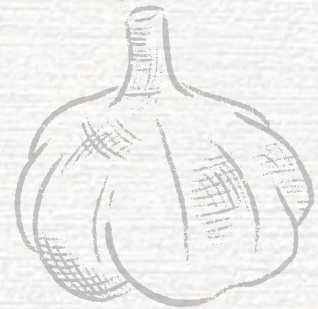
Patty, halloumi, cucumber, tomato-chili-salsa



## Sweet Chili Style



Patty, tomatoes, green onions, green pepper, cheddar, mango-chutney, garlic-chili-mayonnaise, tomato-chutney



## German Style

Patty, red onion jam, mushrooms, red beetroot cream, cheddar



### Info:

The non-vegan ingredients used can of course be replaced with vegan substitutes to keep the recipe strictly vegan.





## Base Recipe for Burger Patties

### Recipe for 10 Patties à 140 g

500 g **vegan&moi** PURE RED  
850 g cold water  
70 g oil  
20 g salt

Mix the salt with **vegan&moi** PURE RED. Add the water and oil to the mixture and mix well so that the powder is mixed thoroughly. Let the mixture set for at least 15 minutes and then form into patties as usual.

Anrührvideo:



### Step by Step



500 g powder in a medium bowl



add 20g salt and mix into the powder



add 70g of oil to the dry mixture



thoroughly mix 850 g cold water to the dry mix



mix well....



... until the water is completely absorbed



let rest for at least 15 minutes



form into even sized (10) balls



form the balls into even flat burger patties with the palm of your hands or a patty making press



The finished patties can be stored for 3-4 days if processed and cooled properly. Depending on the addition of ingredients, the shelf life may vary.

The pre-made patties can also be frozen so that they can be taken out individually if required. When frozen, the patties can be placed directly in a deep fryer or fried on a griddle or in a frying pan. The cooking time depends on the size of the patties.