

TURMERIC BUN WITH QUINOA BURGER, CHOPPED VEGETABLES AND VEGAN MAYONNAISE



Chef: Leonardo Pellacani

Method

Serves 1

Boil the quinoa. Cook the potatoes in water in their skins. Once cooked, mash using a potato masher. Leave to cool, mix the mashed potatoes with the quinoa and add the Chopped Vegetables, chopped parsley and Potato Flakes. Season with salt and pepper. Leave to rest, then shape into hamburgers. Open the buns and heat them on a griddle. Toast the quinoa burger in a non-stick pan. Make up the hamburger with the quinoa burger topped with vegan mayonnaise, Gentile lettuce and sliced vine tomatoes.

Menù Ingredients

15 g Quinoa tricolore - Three-colour quinoa - RQ0
35 g Dadolata di verdure - Brunoise of vegetables - BS0K
40 g Maionese vegana - Vegan mayonnaise - K60X
8 g Fiokki - Fiokki Potato Flakes - PC0

Ingredients

75 g Turmeric Bun
60 g Potatoes
to taste Gentile lettuce
to taste Vine tomatoes
to taste Chopped parsley