

Vegan Burger

ingredients	amount
Burger Buns:	
wheat flour, type 550	1000 g
spelt whole-grain flour	1000 g
Westfalia Alpenschmelz	
sugar	100 g
malt bakery improver	40 g
yeast	80 g
salt	30 g
oat-drink, unsweetened	1200 g

Mix and knead the dough-ingredients in a kneading machine to a smooth dough and keep it rested for approx. 15 minutes.

Weigh the dough in the needed size. After a short resting time, cut and roll the dough by using a bun press to equal buns.

Lay the buns on prepared baking sheets, brush them with liquid egg, spread with sesame or other toppings, put them in the proofer and bake the buns fully risen with a little steam.

dough temperature:	approx. 25°C
baking temperature:	approx. 200-210°C
baking time:	approx. 10-12 minutes

Burger Patties:

kidney beans, washed	2000 g
mushroom	500 g
red onions	200 g
oat flakes	250 g
tomato paste	100 g
mustard	50 g
soya sauce	20 g

pepper, salt, cumin, rosemary, thyme

Cut the mushrooms in little pieces and fry them in Westfalia Alpenschmelz.

Mix a small part of the kidney beans, a small part of oat flakes, the onions, the tomato paste and the mustard in a blender, add the remaining kidney beans, the mushrooms and the oat flakes and mash it to a burger mixture.

Seasoning with pepper, salt, herbs, and soya sauce as favored.

Shape Burger patties in the needed size, fry them in Westfalia Alpenschmelz or bake the patties in the oven by 200 °C for approx.12 minutes each side.

Create the burger with vegan burger sauce, salad, cucumber, tomato, onion, vegan cheese.

