Grilled pink burger



Consejo del chef

Assemble the burger with bread, burger, onion, rocket salad, and a spoonful of beetroot and radish cream.

Raciones para -2

- ❏ **1** Burger bun
- ❏ **1** Green pea and soy protein burger
- ❏ **1/2** Red onion
- ❏ A bunch of rocket salad
- ❏ **50 gr** White beans
- ❏ **1/4** Cooked beetroot
- ❏ **4** Raddish
- ❏ **2** Tablespoons of extra virgin olive oil
- ❏ **1/2** Clove of garlic
- ❏ Salt and pepper

1. First, we make the pink cream by mashing all the ingredients in a food processor until smooth and firm. Set aside.
2. Halve the bun and cook on the grill until brown.
3. Cook the burger and red onion cut into rings on the grill too. We have chosen a green pea and soy protein burger, but you can choose any other type of vegan burger or make a homemade one with your favourite ingredients.

Chef's Notes

https://cookinglovers.teka.com/en/receta/pink-burger-grill/