



## 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

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<https://cookinglovers.teka.com/es/receta/pink-burger-grill/>

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