

Vegan Cornflakes Burger "Italian Style"



Ingredients for one burger:

- 10 g Fennel, in strips
- 10 g Green zucchini, in slices
- 10 g Yellow bell pepper, in strips
- 7,5 ml Olive oil
- 1 **Foodworks Plant Powered Cornflakes Patty** (art. no. 55020)
- 1 Brioche Hamburger Buns
- 25 g Pea hummus (see basic recipe, reverse side)
- 25 g White bean spread (see basic recipe, reverse side)
- 15 g Oak leaf lettuce
- 35 g Red bell pepper coulis (see basic recipe, reverse side)

	Cost of sales	
plus Overhead costs (in %)		
plus Profit (in %)		
	Basic price	
plus Personnel costs (in %)		
	Net price	
plus VAT (in %)		
	Calculated sales price (gross)	

Preparation:

1. Sauté the fennel, zucchini and peppers with olive oil in a pan.
2. Prepare the Plant Powered Cornflakes Patty.
3. Slice the burger bun horizontally and toast with olive oil.

Burger stacking order:

brioche-bun-bottom, pea hummus, white bean spread, oak leaf lettuce, Plant Powered Cornflakes Burger Patty, grilled vegetable, red bell pepper coulis, brioche-bun-lid.



Calculation aid for the menu:

For a simple calculation, please enter the prices (in €, net) or surcharges (in %):



Preparation Options*:



Deep fat fryer
180 °C, 3,5–4 Min.



Combi steam oven
180 °C, 100%, 10–12 Min.



High speed oven

	Tempe- rature	Time (Min.)	Fan	Micro- wave
1.	275 °C	01:00	60 %	90 %
2.	275 °C	00:30	60 %	70 %
3.	275 °C	00:30	60 %	0 %

* The preparation time may vary depending on the device performance.

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Basic recipe for 6 Burger:

Pea hummus

500 g Peas, frozen
125 ml Water
Salt, pepper
25 g Tahina (ready-made)
5 g Garlic, chopped
100 ml Vegan crème fraîche
5 ml Lime juice

Cost of sales
Cost of sales for 1 portion

Preparation:

1. Boil the peas in salted water until soft. Drain and leave to cool.
2. Puree the peas with the remaining ingredients and season with salt and pepper.

White bean spread

500 g White beans, frozen
250 ml Water
Salt, pepper
40 g Tahina (ready-made)
10 ml Lime juice
15 ml Olive oil
5 g Parsley, chopped

Cost of sales
Cost of sales for 1 portion

Preparation:

1. Boil the beans in salted water until soft. Then drain and leave to cool.
2. Puree the beans with the remaining ingredients and season with salt and pepper.

Red bell pepper coulis

750 g Red bell pepper, diced
125 ml Water
Salt, pepper
5 g Cumin, whole, roasted
5 g Cumin, powder
50 ml Olive oil
30 g Sambal Oelek (ready-made)

Cost of sales
Cost of sales for 1 portion

Preparation:

1. Boil the bell peppers in salted water until soft. Then drain and leave to cool.
2. Puree the bell peppers with the remaining ingredients and season to taste.