

The Green Mountain Burger "Love forever"



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Category : 06 Vegetarian dish
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Source : Axel Dröge
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Allergens : Gluten, Milk, Egg, Soybeans, Celery, Mustard, Sulfite

	per 100g / 100ml	%DV
Energy	915,70kj	11%
	218,86kcal	
Protein	9,40g	21%
Fat	10,62g	21%
-from which Saturated fats	5,66g	28%
Carbohydrates	19,36g	8%
-from which Sugar	3,44g	4%
Salt	1,2g	19%

Yield: **10,0 Portion**

Ingredients

1,200 kg HILCONA The Green Mountain Burger 120 g, 2 x 1.44 kg, IQF
 0,750 kg ALPENHAIN Baked Gouda Hearts, 90 x 25 g, IQF
 0,800 kg Wholemeal Bun Rustico 80 g
 0,080 kg Cranberry sauce
 0,050 kg Tomato ketchup
 0,050 kg Mayonnaise
 0,100 kg Greek yogurt
 0,010 kg Horseradish
 0,025 kg HILCONA-BW Pesto Diavolo, 1 kg
 0,200 kg Tomato slices, approx. 5 mm
 0,150 kg Iceberg lettuce, washed whole leaves

Procedure

Preparation:

- Prepare all the ingredients
- Cut the buns in halves
- Dip:
 - o Mix the cranberry sauce, ketchup, mayonnaise, yogurt, raifort et pesto diavolo.

Method:

- Put the rapeseed oil on the grill and cook the burger according to the customer's wishes
- At the same time, cook the gouda hearts with hot air in a preheated oven at 160°C for 6 minutes until crusty
- At the same time, grill the bread placing the cut side down onto the grill
- Assemble the burger :
 - o On the bottom of the bun put a little of the dip
 - o Add a lettuce leaf
 - o Place the burger on the lettuce leaf
 - o Put tomato slices on the burger
 - o Put the rest of the dip on the tomato
 - o Add the gouda heart on top
 - o Put the top on and secure it with a skewer

Suggestion:

- Ask the customer how they like their Green Mountain Burger cooked
- Of course, crispy chips accompany this very well

The nutritional and allergenic information on this recipe refers to the products with which we developed the recipe at that time. These products may differ in allergenic and nutritional content to products that you are using for your recipe and product declarations to your clients.