Recept geschikt voor: 3 stuks | **Moeilijkheid:** 🎩
Voorbereidingstijd: 1 min | **Bereidingstijd:** 19 min | **Totale bereiding:** 20 min

Bertyn producten: Instant Protein Veganmix – 3x 90g Seitanburger

Delicious protein-rich full option vegan burger

Ingrediënten

- 1 sachet Instant Protein Vegan Mix - 3x 90g Seitan Burger from Bertyn (150 g)
- 120 - 150 ml water
- Extra virgin olive oil
- 1 big red onion, sliced into rings

- 3 teaspoons of mustard
- 3 thin slices of (vegan) cheese
- 3 brioche burger rolls with sesame seeds
- 2 large gherkins, sliced
- 3 teaspoons of tomato ketchup

For the burger sauce

- ¼ head iceberg lettuce
- 2 full tablespoons (vegan) mayonnaise - make your own vegenaise with this recipe
- 1 full tablespoon of tomato ketchup

Bereiding

1. Chop the lettuce leaves into small strips, mix them in a bowl with the rest of the sauce ingredients and season to taste.
2. Make the instant protein vegan mix for the burgers as shown on the package.
3. Divide the instant mix for the burger into three equal parts and shape them into 3 burgers.
4. Put the burgers into a pan, press them flat with a spatula and fry them on both sides in hot extra virgin olive oil until done.
5. Then lay a slice of (vegan) cheese on top. Let the cheese melt and then fry the burgers for 1 more minute.
6. In the meantime, you can toast the buns that you have sliced in half.
7. Spread the sauce evenly over the 3 hamburger buns, add a burger to each bun and a slice of (vegan) cheese and sprinkle the onions and gherkins on top.
8. Spread a teaspoon of tomato ketchup and mustard over the top half of the bun.
9. Firmly press the upper half of the bun onto the lower half.

Enjoy your protein-rich vegan burger!