



BUCKWHEAT BURGER WITH CARROTS AND WALNUTS



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Full taste with less fat content



15



easy

INGREDIENTS FOR 10 PORTIONS

375 g QimiQ Classic, unchilled

240 g Buckwheat

180 g Cream cheese

360 g Carrots, peeled

90 g Walnuts, finely chopped

150 g Red onion(s), finely diced

Salt

Black pepper, freshly ground

10 Hamburger buns

Lettuce leaves

Red onion(s), cut into rings

METHOD

1. Wash the buckwheat in a sieve under running water and cook in unsalted water until tender. Allow to cool.
2. Whisk the QimiQ Classic smooth. Add the cream cheese, buckwheat, carrots, walnuts and onions and mix well. Season with the salt and pepper.
3. Form into burgers using a spoon and place onto a baking sheet lined with parchment paper.
4. Chill for approx. 4 hours.
5. Slice the burger buns in half. Place a salad leaf onto the bottom half of each one.
6. Add the burger, top with the onions and finish with the second half of the bun.