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, room temperature
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.