



# 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.