

Vegetarian Pulse Burger

Deflavourd Split Yellow Lentil Flour has a cleaner flavour profile compared to ordinary lentil flours with reduced beany notes and enhances the colour and moistness of the final product

Ingredients	%
Whole Chickpeas	10.46
Crushed Chickpeas	41.42
Red Onion	4.40
Grated Carrot	8.37
Garlic Puree	1.05
Breadcrumbs	8.37
Salt	0.42
Ground Coriander	0.52
Ground Cumin	0.51
Cayenne Pepper	0.26
Vegetable Stock	1.67
Brown Sugar	1.67
Frozen Peas	10.46
Ground Cinnamon	0.42
White Pepper	0.04
NOVATION®4600	1.05
Deflavourd Split Yellow Lentil Flour	6.29
Faba Bean Protein Concentrate 60%	2.62

Preparation :

1. Add into a blender all vegetables with garlic
2. Mix gently, Speed 1 - 15 seconds
3. Add stock and starch with pulses and spices, Speed 3 - 30 seconds, mix until coarse texture is achieved
4. Weigh out to 57g patties and press
5. Fry for 3 minutes

