

EL CLÁSICO BURGER



**MEATLESS
FARM**

LOVINGLY MADE FROM PLANTS



30 min



Serves 2

How to make...

1. Pre heat oven to 220 degrees.
2. Finely slice the baby potatoes. If you have a mandolin use this for thin even slices about 1mm thick..
3. Add the potatoes to a bowl and add a pinch of sea salt and 2 tbsp sunflower oil, or as much oil which is needed to cover all the potatoes.
4. Lay the potatoes out on baking paper on an oven tray so that they are flat and not touching each other and put them into the pre heated oven for about 8-10 minutes.
5. In the meantime, prepare your aioli by adding the lemon juice, egg, garlic and vinegar to a blender. Set the speed to medium until the garlic has pureed.
6. Next start to pour in your olive oil a bit at a time to allow it to emulsify. Once half of your oil has been added you can turn up the speed. You should end up with a nice thick sauce.
7. If you don't have a blender you can grate the garlic first and combine all the ingredients the same way with a whisk. If you are making the vegan version, simply grate the garlic and combine all the ingredients.
8. Set the sauce aside.
9. Combine your tomatoes, onions, salt, oil and vinegar and mix well. Leave to stand for 5 minutes and then drain most the water out of the salsa.
10. Fry the burgers as per the cooking instructions, cut the bun in half and toast facing down in a pan with some oil.
11. When the burger is almost cooked place a slice of the Manchego or vegan cheese on top of each burger.
12. Build your burger by adding a teaspoon of aioli on the bottom burger bun followed by some salsa.
13. Take your burger from the pan and place straight on the dressed burger bun.
14. Now top of the burger! Take half of the crispy potatoes and cover the top of the burger for a nice crunch.
15. For an extra saucy burger cover the lid of the burger bun with aioli before topping the burger with the bun.
16. You are now ready for the game!

Ingredients...

- 1 pack Meatless Farm Burgers
- 2 Brioche burger buns
- Manchego or vegan cheese

Salsa:

- 8 cherry tomatoes – deseeded and diced
- ½ small white onion finely diced
- Tbsp olive oil
- Pinch sea salt
- Tbsp white wine vinegar

Potato crisps:

- 6 baby potatoes
- 2 tbsp sunflower oil
- Salt

Aioli:

- 300ml olive oil
- 1 egg
- You can sub oil and egg for premade vegan mayo
- 1 garlic clove
- Tbsp lemon juice
- Tbsp white wine vinegar