



Taste & Technology

Vegavo vegan burger patties

Guidelines:

Recipe number:

17.005

Processing procedure:

With a mincer:

1. Shred the onions to 2-3 mm.
2. Rehydrate Vegavo Pea Tex (2827300) with water and Liq beetroot (1703700) for at least 30 minutes. Mix the texturate regularly to ensure even absorption of the water.
3. Mix the methyl cellulose (2448500), vegetable cream (1480300) and ice water to create an emulsion, add the vegetable cream first, temperature under 7 °C.
4. Mince the softened texturate on a 5 mm setting.
5. Add the onions, emulsion, coconut fat and Liq beetroot mixture to the texturate. Mix all the ingredients well.
6. Add the compound for burgers (2880900) and mix.
7. Form the mix into patties and store overnight in a cool place.

Without a mincer:

4. Add the emulsion, softened texturate onions and coconut fat to the Liq beetroot mixture. Mix all the ingredients well.
5. Add the compound for burgers (2880900) and mix.
6. Form the mix into patties and store overnight in a cool place.

In the frying pan / On the BBQ:

Fry the patties for 3 minutes on each side at a medium heat until they reach the desired degree of brownness.

Ingredients:

Potable water, pea protein concentrate, WHEAT PROTEIN, vegetable oils and fats, rapeseed oil, onions, beetroot concentrate, pea protein, palm fat, thickening agent: E 461 Methyl cellulose, acidifier: E 330 citric acid, seasoning, table salt, moderated spirit vinegar, aroma, smoked salt (table salt, smoke)

Nutritional values:

Calorific value KJ	913KJ
Sugar	1.6g
Calorific value Kcal	219Kcal
Protein	19.2g
Fat	13.1g
Sodium	0.6g
Saturated fatty acids	6.0g
Salt	1.6g
Carbohydrates	4.4g

Requirements as per guideline:

Starting material:

5.00 kg	Onions, frozen
20.70 kg	+ Vegavo PeaTex
33.00 kg	Water for texturate
6.80 kg	Liq Vegetable Cream SG
1.80 kg	Methyl Cellulose E 461
25.90 kg	Ice water for emulsion
6.80 kg	Coconut Oil, Hardened
<u>100.00 kg</u>	

Seasonings & additives:

0.70 kg	Liq Beetroot	1703700
16.00 kg	+ Vegavo Burger Compound	2880900

Casings: