

Beetroot burger with fried egg

Cuisine: Czech

Food category: Vegetarian dishes



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Company: Retigo



Program steps

Preheating: 205 °C

1	Hot air	50 %	Termination by time	00:10	hh:mm	200 °C	+ 100 %	
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Ingredients - number of portions - 2

Name	Value	Unit
beetroot	2	pcs
full-fat mustard	15	g
garlic	7	g
thyme	2	g
oatmeal	125	g
chicken eggs	1	pcs
salt	2	g
mixed peppercorns	1	g
brioche	2	pcs
chicken eggs	2	pcs

Nutrition and allergens

Allergens: 1, 10, 3

Minerals: , Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	266.9 kJ
Carbohydrate	44.2 g
Fat	5 g
Protein	8.8 g
Water	0.5 g

Directions

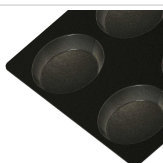
Peel and finely grate the beetroot cooked on the "Boiled beetroot" program, mix it with chopped oatmeal, egg, herbs (honeysuckle, thyme), garlic, salt and freshly ground pepper. We work out the mass and shape the burger patties.

Brush the pancakes with olive oil and grill on the above program in Vision Snack.

Bake the brioche (burger bun) on the "Brioška" program and fill it with beetroot patty. We garnish according to taste or according to the available ingredients.

We will also prepare fried eggs (two) in the combi oven on the "Fried Eggs" program.

Recommended accessories



Vision Snack