



CURRY LOTUS MAYO BUN

INGREDIENTS

3 Pieces Harvest Gourmet Sensational Burger
1/2 Teaspoon Curry Powder
1 Tablespoon Corn Oil
6 Pieces Lotus Bun
3 Leaves Lettuce, Green Leaf, Raw
1 Unit Tomato
30 Grams Curry Powder
100 Grams Vegan Mayonnaise



PREPARATION

- 1.** To prepare the sauce, mix all ingredients in a small bowl and set aside.
- 2.** To prepare the curry oil mixture, mix curry powder and corn oil in a small bowl, set aside.
- 3.** In a steamer, steam the lotus bun for 3 minutes. Once done turn off the heat and keep the lotus bun in the steamer.
- 4.** In a preheated non-stick pan, put Harvest Gourmet Plant-Based Sensational Burger on the pan and cook over low heat. Use a brush/spoon to apply some of the curry oil mixture onto each side of the patties during cooking.
- 5.** Cook for 2-3 minutes on each side and remove from heat to cool down.
- 6.** Remove the lotus bun from steamer and spread a generous amount of curry mayo at the bottom bun and place a piece of lettuce.
- 7.** Cut the patties into half and place on the lettuce, then top with a slice of tomato.
- 8.** Lastly, put a small dollop of curry mayo on patties then cover with the top bun.
- 9.** Serve while it's still hot.

Recipe created by CHEF KC CHOONG

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