



STREET FOOD BURGER RECIPES

AMERICANA BRIOCHE BUN

VEGAN GINGER TOFU BURGER WITH ASIAN SLAW



93%
of consumers
would try a street food
filled burger bun

STEP-BY-STEP GUIDE TO BURGER BUILD SUCCESS:

1



Defrost your bun for approx. 60 mins

2



Toast the inside of your bun lid and base

3



Make sriracha mayo by combining the vegan mayo, sriracha, 1tsp of lemon juice and half the garlic

4



Press and remove excess moisture from the tofu patty. Add to a mix of soya milk, half the soya sauce and let sit for 10 mins, turning occasionally. Then thoroughly coat in a mix of the corn starch, paprika, half of the garlic powder, onion powder, fresh ginger, salt & black pepper. Cook in a high-sided pan in the sunflower oil over medium-high until the temperature, turning occasionally for about 5-7 minutes. Add to the burger.

5



Make Asian slaw by combining the cabbage, red chili, carrot, and spring onions, remaining soy sauce, rice vinegar and sweet chilli sauce. Carefully add on top.

6



Finally top with the toasted lid of the bun and serve

TOP TIP

TOAST THE INSIDE OF YOUR BUN IN GINGER OR CHILLI INFUSED OIL FOR ADDED FLAVOUR

INGREDIENTS

- 1 Americana Gourmet Burger Bun
- 170g extra firm tofu patty
- 30ml unsweetened soy milk
- 4tbsp soy sauce – divided into two
- 10g all-purpose flour
- 1tbsp cornstarch
- ¼ tsp paprika
- ¼ tsp garlic powder – divided into two
- ¼ tsp onion powder
- Thumb size piece of fresh ginger (grated)
- 100g red & green cabbage, thinly sliced
- 1x red chilli, sliced
- 1x carrot sliced into ribbons
- 3x spring onions, finely chopped
- ¼ tsp rice wine vinegar
- 35g sweet chilli sauce
- 30g vegan mayo
- 1tsp sriracha
- 1x lemon, juiced
- Sunflower oil – enough for ½ inch in a large high-sided pan
- Salt & black pepper