



Plant Based
RECIPES

Burger
with
Gouda Cheeze



You will need

Vegan brioche bun

1 tbsp of oil

1 vegan burger patty

2 slices of tomato

½ avocado, mashed

Lettuce

1 slice of **Gouda Cheeze**



WITH
TOFU
FLAVOUR
IN SLICES



plant
based



sliced and
all year

Net weight
180g e

FREE FROM:
DAIRY / GLUTEN / SOYA / LACTOSE / PALM OIL

Method

- Cook the vegan patty in a hot pan with some oil
- Cook for 3 minutes on each side and place the slice of cheeze on top for the last minute
- Pour 30 ml of water in the pan, while the cheeze is on top and cover with a lid - this will ensure that the cheeze melts nicely
- When ready, assemble the burger and enjoy

Recipe &
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SERVES



PREP TIME



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