

Millet cheese burger with mustard and honey cream



*Up to 30
min.*



Simple



Vegetarian



Zubereitung

1. Wash the millet in cold water and cook in stock until soft according to the instructions on the pack.
2. In the meantime, cut the leeks in half, wash them and cut them into thin strips.
3. Fry the leeks briefly in sunflower oil and season with salt and pepper.
4. Mix the soft millet with the leek and egg yolk and season with salt, pepper, lemon zest and sesame oil.
5. Shape the millet into a patty, toss in the sesame and fry in a pan.

Burger sauce

Mix the mustard, honey, quark and crème fraîche, season with salt, pepper, lemon zest and cane sugar.

Topping

Cut a wholemeal roll in half, spread the sauce over it and top with rocket, the millet patty and **GOLDSTEIG Almdammer Cheese Slices**. Spread the sauce over it again and put the other half of the roll on top.

TIP: Millet burgers are also ideal for freezing.

Zutaten



For 1 person:

Burger:

- 1 wholemeal roll
- 100 g millet
- 150 ml vegetable stock
- 40 g leeks
- 30 ml sunflower oil
- Salt
- Pepper
- 1 egg yolk
- Some lemon zest (organic lemon)
- 20 ml roasted sesame oil
- 30 g roasted sesame

Burger sauce:

- 1 tsp mustard
- 1 tsp honey
- 1 tbsp quark
- 1 tbsp crème fraîche
- Salt
- Pepper
- Some lemon zest (organic lemon)
- 1 pinch of cane sugar

Topping:

- 2 slices of **GOLDSTEIG Almdammer Cheese Slices**
- Some rocket (as much as you want)

