



Recipes by Hubert Keller

Veggie Curry Burger

Ingredients:

(Yields: Makes 4 to 5 Burgers)

Curry Mayonnaise

- 1 Tbsp. curry powder
- 1 Tbsp. water
- 1 Cup mayonnaise
- ¼ Cup red apple, unpeeled, ¼ in. dice
- ¼ Cup green apple, unpeeled, ¼ in. dice

Veggie Burgers

- ½ Cup onion, sliced,
- ½ Cup white mushrooms, sliced
- 1 cup bread crumbs
- 1 Teaspoon curry powder
- ½ Cup soy beans, cooked
- ½ Cup brown rice, cooked
- ½ Cup white rice, cooked
- ½ Cup lentils, cooked
- ½ Cup potato flakes, Yukon gold
- ½ Cup pumpkin puree, unsweetened
- ½ Cup mozzarella cheese, grated
- ½ tsp. salt
- ¼ tsp. pepper
- ¼ Cup olive oil

For serving:

- Tomato slices
- Onion buns
- Mozzarella cheese slices
- Frisee or iceberg lettuce

Directions:

This recipe came about during an effort to find the best-tasting veggie burger for Chef Keller's Burger Bar restaurant in Las Vegas and St. Louis. As a result, customers rave about the wonderful flavors and terrific texture of this burger. Curry Mayonnaise

In small mixing bowl, combine curry powder and water until fully dissolved. Mix in the mayonnaise until fully incorporated. Add the slices of apples and fold in together. Refrigerate until needed.

Burgers

Sauté sliced onions and mushrooms in 2 teaspoons butter plus 2 teaspoons water. Season with salt and pepper. When soft and translucent, drain any excess liquid from the vegetables.

Mix together the bread crumbs and curry powder in a large mixing bowl.

Add the onions, mushrooms, soy beans, brown and white rice, lentils and potato flakes. Mix together until fully incorporated. Make sure that none of the ingredients have excess moisture.

Add the pumpkin puree and mix with a rubber spatula until the mixture comes together.

Add the mozzarella cheese and mix to combine. Add salt and pepper.

Using a cookie cutter, shape the burger meat into 4-5 equal size patties.

In a sauté pan large enough to hold 2 patties, heat 2 tablespoons of olive oil over medium high heat. Add two burger patties and cook for 3 minutes on the first side.

Flip the burger with a spatula and cook for 2-3 minutes on the other side or until golden brown.

To serve

Top each patty with a slice of tomato, a slice of mozzarella, and ¼ tsp. cracked black pepper. Leave in the sauté pan, covered, and over low heat for 3 minutes or until the cheese melted.

Place the burger on a toasted onion bun with frisse, romaine, or iceberg lettuce and a generous tablespoon of curry mayonnaise.