



PnP Gourmet burger

Try this gourmet burger for the refined palette with peppadew chutney, green olive hummus and coconut mustard sauce is a meaty mouthful!

Serves: 8

Recipe Type: Mains

Ingredients

Beef burgers - Main Ingredients

- 8 PnP beef patties
- 8 burger rolls
- 60 grams mixed lettuce

Peppadew Chutney

- 250 grams peppadews, (keep the juice in the bottle)
- 150 ml PnP white wine vinegar
- 500 grams PnP sugar
- 1 dash salt and pepper, to taste

Green olive hummus

- 3 tubs PnP hummus
- 80 grams PnP green olives, (de-pitted)
- 2 tbsp PnP olive oil, (30ml)

Coconut mustard sauce

- 150 grams dijon mustard
- 100 grams whole grain mustard
- 90 grams coconut cream
- 30 grams dessicated coconut, or shaved
- 50 grams PnP mayonnaise

Method

- **Braai** the burger patties for 4 minutes
- **Turn** the patties and braai until cooked through to your liking
- **Cut** the roll in half, brush with a small amount of olive oil and place on grill until crispy

Peppadew Chutney

- **Add** the Peppadews and juice, vinegar, sugar, pinch of salt and pepper in a heavy based pot
- **Bring** to a medium heat
- Once the sugar has dissolved, bring to a boil for 20min
- **Turn** down and allow to simmer for approximately 1 hour or until thick and sticky
- **Allow** to cool

Green olive hummus

- **Scoop** the hummus out into a clean bowl
- **Blend** the olives in a food processor with olive oil until a paste consistency is reached
- **Mix** the olives with hummus

Coconut mustard sauce

- **In** a bowl, mix all the ingredients together
- **Mix** well
- **Add** more mustard or mayonnaise to achieve correct consistency