



**Recept geschikt voor:** 3 porties | **Moeilijkheid:**  **Vorbereidingstijd:** 15 min | **Bereidingstijd:** 5 min | **Totale bereiding:** 20 min

**Bertyn producten:** [Veggie Mince](#)

Bron: [bertyn.eu](http://bertyn.eu) | Chef: [Serge Restiau](#) | © Serge Restiau

## Veggie Hamburger for the BBQ

### Ingrediënten

- 1 pack Veggie Premium Mince 250 g
- 2 tsp smoked paprika powder (2 g)
- ½ tsp mustard (6 g)
- approx. 6 g of binder (the amount depends on the selected binder)
- 1 Tbsp [Boletus Oil](#) (10 g)
- 1 Tbsp ketchup (6 g)

- 2 Tbsp roasted hemp seeds (10 g)

## Bereiding

1. Separate the veggie mince by hand.
2. Thoroughly mix all ingredients with the veggie mince.
3. Divide the mixture into 3 equal parts and mould them into burger patties.
4. Grill the veggie burger on a gently smouldering barbecue or fry it in a pan with olive oil.