



Veggie Burger

150 g lentils (soaked in water over night) 250 ml water	cook in fresh water until soft
125 g carrots 100 g leek 90 g onion 30 ml oil	Grate and cut finely fry vegetables lightly in oil
200 g potatoes	cook and puree
60 g flour (3 tablespoon)	mix all ingredients with flower
1 tsp salt 2 pinches black pepper curry powder cayenne parsley	season the mixture
	form burger patties and place on a baking tray bake for 20 minutes at 180 degrees

Serve in a bun with lettuce, tomatoes and a dip.