Falafel burger with tomato relish

Used Bresc products

Bresc Chopped shallot 1000g

Bresc Coriander puree 450g

Bresc Garlic chopped 1000g

Bresc Garlic chopped 450g

Bresc Harissa spice mix 450g

Bresc Peperoncini marinati 1000g

Ingredients

10

For the burger

- 875 g chickpeas
- 125 g Bresc Shallot chopped
- 50 g Bresc Garlic chopped
- 25 g Bresc Coriander puree
- 1 lemon, grated peel and juice
- 8 g cumin
- 8 g Bresc Red chilli puree
- 3 dl vegetable stock
- 5 eggs
- 100 g water
- 250 g flour
- 500 g cornflakes (crushed)
- 10 pittas
- iceberg lettuce

For the tomato relish (4 k)

- 3 k tomato
- 25 g Bresc Garlic chopped
- 1.25 kg Bresc Shallot chopped
- 4 dl white wine vinegar
- 3 lemon, grated peel and juice
- 625 g sugar
- salt and pepper
- oil
- potato starch

Other ingredients

- 1 red onion
- mint
- coriander
- Turkish-style yoghurt
- 125 g Bresc Harissa
- 125 g Bresc Peperoncini marinati

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Bresc Red chilli puree 450g

Bresc Spanish garlic Ajo de Andalucia 450g

Preparation method

Preheat the oven and the deep-fryer to 180°C.
For the relish, dice the tomatoes. Braise the shallots, garlic and tomato until completely tender and then add the sugar. Add the vinegar. Add the juice from the lemon, salt and pepper to taste. Braise everything and reduce to the required thickness or thicken with potato starch.
For the burgers, fry the shallot and garlic. Add the chickpeas, sweet pepper puree, cumin and stock. Season with lemon juice, grated lemon peel, salt, pepper and coriander. Puree the mixture briefly. Allow the mixture to cool and shape the burgers. Allow to chill thorough and roll them in the flour, egg and crushed cornflakes. Bake the buns at 180°C. Deep-fry the burgers for a few minutes until crisp. Top the pieces of buns with the salad, burgers and relish. Garnish with extra red onion rings, yoghurt, harissa, mint and coriander to taste.

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