Pulled Jackfruit Burgers

Prep Time 25 mins (+ 1.5 h) Cook Time
45 mins

Total Time 70 mins (+1.5h)



Servings: 4 people

Portions: 8 small burgers

Method

- 1. Using your hands, mix the yeast with the brown sugar and water. Let sit for 10 minutes.
- 2. Add the flour and oat milk. Knead into a soft dough.
- 3. Add the salt and melted margarine and knead for another 5 minutes. Grease a large bowl and let the dough rise for up to 1 hour.
- 4. Divide the dough into 8 equal pieces and form small balls. Place on a baking tray and let rise for another 30 minutes.
- 5. Preheat the oven to 190°C.
- 6. Brush the dough balls with some oat milk and sprinkle with sesame seeds. Bake for 15-20 minutes. Brush with melted margarine as soon as you take them out of the oven.
- 7. Grill the red pepper until the skin is black, put it in a plastic bag and let rest for 10 minutes. Peel the skin and cut the pepper into thin slices.
- 8. Drain the jackfruit. Finely chop the garlic and spring onion.



Ingredients

Burger Buns:

400 g spelt flour

70 ml water

7 g dried yeast

20 g brown sugar

135 ml oat milk

1-2 tsp salt

50 g margarine

sesame seeds

Pulled Jackfruit:

280 g tinned jackfruit

(drained)

1 garlic clove

spring onion

½ tbsp tomato paste

1 tbsp apple vinegar

1 tbsp Worcester sauce

1 tbsp sugar

400 g tomato cubes

100 ml water

- 9. Heat some oil in a pan and fry the jackfruit, garlic, spring onion, tomato paste and smoked paprika powder for 3 minutes. Deglaze with apple vinegar, Worcester sauce, water and tomato cubes. Add the sugar, and season with salt and pepper. Set simmer for 30 minutes.
- 10. Halve the burger buns and grill for 2 minutes.
- 11. Smash the avocado with a fork. Cut the tomato into slices. Slice the courgette and grill for 2 minutes on each side in a grill pan.
- 12. Top the burger buns with some smashed avocado, tomato and courgette slices, barbecue sauce and the pulled jackfruit.

Enjoy!

2 tsp	smoked paprika
	powder
1	red pepper
	salt
	pepper

Toppings:

- 1 avocado
- 2 tomatoes
- 1 courgette

barbecue sauce