



JACKFRUIT BURGER WITH KIM CHI SLAW

Cooking Method: CircoTherm 200°C for 25 minutes **Prep Time:** 20 minutes **Serves:** 2



INGREDIENTS

Pulled jackfruit:

- 1 can of jackfruit, drained
- 2 tbsp cornflour
- 1 tbsp paprika
- ½ tbsp of ground cinnamon

Flat bread:

- 150g **self-raising flour**
- 120g vegan natural yoghurt
- 1 tbsp olive oil
- ½ tsp sea salt
- ½ tsp black pepper
- 1 tsp baking powder

Slaw:

- 1 carrot, grated
- ¼ red cabbage, finely sliced
- 1 jar of kim chi, roughly chopped
- ½ of the kim chi juice
- 2 tbsp vegan mayonnaise

Baby gem lettuce to serve

Allergens highlighted in **bold**.

PREPARATION

1. Pre heat the oven to CircoTherm 200°C.
2. Mix the flat bread ingredients in a food processor until combined. Roll out onto a floured surface and knead for 2 minutes. Split the dough equally into two and roll out into a circle roughly 1 cm in depth. Place on grease proof paper and cook in the oven for 20 minutes.
3. Drain the jackfruit and mix in a ceramic dish with cornflour, paprika and cinnamon. Place in the same oven for 5 minutes to dry out. Once finished, pull with two forks and shape like a burger with your hands.
4. Combine the slaw ingredients and leave to sit.
5. Once the flat breads are finished cooking, leave to cool for 5 minutes. Then slice down the middle to be able to fill. Place the burger in, top with slaw and serve.

