

CRUNCHY UNMEAT BURGER CURRY KATSU SANDWICH

Ingredients

1 pouch	Unmeat Burger Patty, thawed
½ cup	flour
¼ cup	vegan mayonnaise
2-3 tsp	vegetable stock or water
3 tbsp	curry powder
½ cup	Japanese breadcrumbs
¼ cup	oil
2 pcs	vegan hamburger buns like Marby

Cabbage Slaw

¼ piece	shredded cabbage
¼ cup	vegan mayonnaise
2 tsp	roasted sesame seeds, crushed
1 tbsp	sesame oil
1 tsp	salt
½ tsp	ground black pepper
1 tsp	sugar

Procedures

1. Make the vegan egg dip by combining the vegan mayonnaise, vegetable stock (or water) and curry powder together, mix well. It should be a little runny to be able to coat well.
2. Make the cabbage slaw dressing by combining the vegan mayonnaise, roasted sesame seeds, sesame oil, salt, ground black pepper and sugar together. Adjust seasonings as needed. Let this rest for at least 30 minutes to let the flavors blend.
3. Coat the thawed Unmeat Burger patties by first dipping the patty in flour. Dust off excess. Quickly dip the floured patty in the vegan mayo curry mixture, ensuring that all surfaces are coated. Then let the excess drip off. Lastly, coat the patty with the Japanese breadcrumb. Turn and ensure all surfaces are coated.
4. Heat oil in a hot pan. Pan fry the coated Unmeat patties until the crust turns golden brown. Drip dry.
5. Quickly toss the shredded cabbage into the roasted sesame dressing prepared earlier.
6. To assemble sandwich, toast the burger pans on a hot pan. Then coat the top with the remaining vegan mayo-curry mixture. Place about 2 – 3 tbsp of cabbage slaw on the bottom of the sandwich. Top with the crunchy curry Unmeat Burger patty.
7. Serve warm to ensure the crust stays crunchy.

Yield: 2 burgers