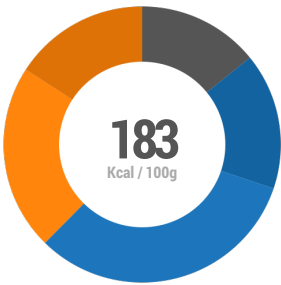


Quorn® Brunch Stack with Sweetcorn Relish

Three stacked vegan pancakes with Quorn burgers, sliced avocado, vegan cheese and crunchy sweetcorn relish

Overview ...



CALORIES:

48.2% Carbs


14.2% Protein

37.6% Fat


Food Labelling...

Serves 1


CONTAINS:




WHEAT,
BARLEY




EGGS



MILK




MUSTARD



SESAME

OTHER PROPERTIES:





VEGETARIAN


Recipe Ingredients ...	Quantity:	Description:
34198 Quorn Burgers.. - BRAKES	100g	2x Each
136364 - 136364 Crepe Cuisine American Style Vegan Pancake.. - BRAKES	120g	3x Each
122001 Violife Mature Flavour Slices 200g.. - BRAKES	40g	1 slice
109420 French's Crunchy Sweetcorn Relish..	40g	
35005 Sysco Classic Sesame Seeds (24 Jul 2023)..	0.5g	
134292 Sysco Classic Poppy Seeds (22 Jul 2023)..	0.5g	
114201 Avocado 14's / 16's.. - BRAKES	80g	0.3x Each
74831 Mixed Micro-Greens.. - BRAKES	0.5g	


Products / Pack Sizes ...


1 Serving



 **Product code**

 **Barcode**

 359g / 679kcal

 1

Preparation:

Defrost the pancakes

Peel and thinly slice the avocado

Mix poppy seeds & sesame seeds together

Method:

1. Pre-heat a deep fat fryer to 180°C
2. Place the burgers into the fryer & cook for 3 minutes - remove, drain and place on a tray
3. Put a slice of cheese on each burger and place under a hot grill for approx. 1 min or until the cheese has melted
4. Put the pancakes into a microwave & heat on high power for 30 secs
5. Place a pancake on the centre of a plate and add one burger
6. Top with a second pancake and add half the avocado and half the relish onto it, then place the third pancake on top
7. Finish with the second burger and other half of avocado
8. Sprinkle the seeds over the avocado, garnish with the micro cress and relish - serve!