**BURGER**

Ingredients for Vegetable Burger Recipe

* Potaotes boiled and mashed 4 medium
* Carrots 4
* Cauliflower florets 1 cup
* Green peas shelled 1/2 cup
* French beans 8-10
* Ginger chopped 1 inch pieces
* Green chillies 4
* Salt to taste
* Refined flour (maida) 1 cup
* Bread crumbs 1 cup
* Oil to deep fry
* Bread buns 4

Method

Step 1

Boil carrots, cauliflower, green peas and French beans. Cool and then mince finely.

Step 2

Add mashed potatoes, ginger, green chillies and salt and mix well. Divide the mixture into four equal portions and shape each portion into a round pattie.

Step 3

Make a thick batter by mixing refined flour and water. Dip each pattie in the batter and then coat with breadcrumbs.

Step 4

Heat sufficient oil in a deep pan and deep fry the patties on medium heat until golden brown. Drain and place them on an absorbent paper.

Step 5

Cut bread buns into half (horizontally). Keep in a salamander until a little crisp.

Step 6

Apply butter, put the vegetable burger in between the bread buns, top with a slice of onion, tomato and cucumber and serve immediately.