

Mini halloumi burger

Small but mighty! The mini burgers with spicy marinated halloumi and creamy barbecue sauce are an absolutely delicious barbecue treat!

Zutaten
4 Portionen

Minibuns (10-12 pieces)
250 g Wheat flour
0.5 Cube Yeast, fresh
20 g Sugar
3 EL Milk
100 ml Water, lukewarm
35 g Byodo Baking Oil Classic
1 Egg
0.5 TL Salt
1 Egg yolk
1 EL Water
Seeds, mixed (e.g. sesame seeds, sunflower seeds, pumpkin seeds)
Burger topping
1 Garlic clove, pressed
1 EL Byodo Barbecue Sauce
2 EL Byodo white wine vinegar
2 EL Byodo Roast Olive Mediterranean
0.5 TL Smoked paprika powder
Byodo sea salt, fine
Pepper
1 Zucchini, sliced
1 small eggplant, sliced

3 Pepperoni
400 g Halloumi, sliced
Salad, mixed

Zubereitung

Put the flour in a bowl, make a well in the middle and crumble in the yeast, mix carefully with the sugar, 3 tablespoons of milk and 50 ml of lukewarm water. Cover and leave to rise in a warm place for 15 minutes.

Add the remaining lukewarm water, baking oil, egg and salt and knead everything together. Leave to rise for a further 45 minutes. Shape the dough into small balls with a little flour, place on a baking tray and press into a disc with the flat of your hand. Cover the baking tray and leave the buns to rise for another 15 minutes.

Whisk the egg yolk, 2 tbsp milk and water, brush the buns with the mixture and sprinkle with seeds. Bake at 200 °C top/bottom heat for 10-15 minutes.

For the marinade, mix the garlic, barbecue sauce, white wine vinegar, roast olive and spices. Zucchini, eggplant and peppers min. Marinate for 30 minutes.

Oil the grill rack with frying olive. Grill the vegetables and halloumi for 3-5 minutes on each side. Slice the burger buns and top as desired. Serve with barbecue sauce and enjoy.