

## Mashed Potatoes Burger Bun by Chef: Bishandutt Dabral

🕒	Total Prep Time:	40 mins
🧊	Refrigerator Time	20 mins
🕒	Prep Time:	10 mins
🕒	Cooking Time:	5 mins
🕒	Finishing Time:	5 mins
👤	Recipe Serving:	1 Person
🌈	Difficulty Level:	Easy



### Ingredients and preparation of Mashed Potatoes Burger Bun

Potatoes boil and peeled	One large
Wasabi Paste	½ gms
Fresh Green peas	20 gms
Coriander Leaves	2 spring
Cheese Slice	1 no
Yellow Cheese Sauce	5 ml
Butter for softening	1 tsp
Onion slice (roundels)	1 no
Burger Bun	1 no
Panko Crumb for coating	50 gms
Oil	To fry
Salt	To taste
Lettuce Leaves crunchy	2 nos
White pepper powder	A pinch
Cajun Spice Powder	A Pinch

#### How to Prepare Mashed Potatoes Burger Bun

- 1) Fresh Green Peas blanch and drain the water. Boil the potato and peeled it. Take a steel or a glass bowl, add potato and mash potato roughly with hand and add salt, white pepper, wasabi paste and green peas mash green peas and add chop coriander leaves mash it properly for 2 minutes and then make round potato Patty
- 2) Make the patty little wet with water and then coat with Panko Crumb press it evenly from all the sides. Once coated then keep it inside the deep refrigerator for 20 minutes at least and then deep fry. Remove when golden brown.
- 3) Cut burger bun into half, apply butter on both the side of burger buns, toast it under salamander the put crunchy lettuce on the base of the burger bun, put warm yellow cheese sauce then put onion ring then put wasabi pea burger petty on top of it and then put cheese slice on top, put it under the salamander so that cheese slice melt a little, take it out from the salamander and dust with little salt n pepper and Cajun spice powder. Close it with other half of the burger bun. Your Mashed Potato Burger Bun is ready to eat.

#### Important Tips

- 1) Chop veggies like carrots, boil peas, chop French beans can be added to the burger patty.
- 2) You can make different Mayonnaise base dip can be made like Garlic Mayo, Chutney Mayo, Mint Mayo or Cajun Mayo dip.
- 3) Instead of Onion ring if you put barista onion/ fried onion burger will be tastier.
- 4) You can make flour coating instead of water for burger patty before coating it with panko crumb