



VERSATILE

PRODUCTS & INGREDIENTS, LLC

Protein Fortified Veggie Burgers made with Caramelized Sugar to round out and modify flavors while neutralizing plant protein off-notes.

TVP, Black Rice and Mushroom Patties with Orange Ginger Dressing Sauce

(Serves 2-4)



> TVP Black Rice and Mushroom Patties

Featuring:

1/2 tsp Caramelized Sugar Syrup VPI-015-Cane

Ingredients:

- ½ cup TVP*, (soaked with 1 cup water)
- 4 oz. Baby Bella mushroom, (finely chopped)
- **½ tsp Caramelized Sugar VPI-015**
- 2 cloves Garlic, (minced)
- 1 stalk Green onion, (finely chopped)
- ¼ inch Ginger, (finely chopped)
- 2 tsp Vegetarian oyster sauce
- ¼ tsp Ground white pepper
- ½ tsp Salt
- 2 tsp Cornstarch
- 1 cup Cooked sticky black rice
- 6-8 tbsp Olive oil, (for cooking patties)

* TVP = Textured Vegetable Protein

Pattie Cooking Instructions:

1. Drain of the excess water in the TVP.
2. Mix together TVP, mushrooms, **Caramelized Sugar Syrup VPI-015**, garlic, green onion, ginger, oyster sauce, white pepper, salt, cornstarch and black rice.
3. Scoop one or two tablespoon of filling in the center into a ring mold and gently pressed to shape into a ¾ - 1 inch thick patty. Continue to mold into patties with remaining mixtures.
4. Heat frying pan over medium heat with 3 tablespoons of olive oil, and arrange patties to fry for 2 to 3 minutes, until the patties are lightly browned.
5. Remover from pan, and serve with a bun and orange ginger dressing.

> Orange Ginger Dressing Sauce

Featuring:

2 tbsp, Caramelized Sugar Syrup VPI-035-Cane

Ingredients:

- 1 cup Marmalade/ Blood orange marmalade
- 1 cup Mayonnaise
- **2 tbsp Caramelized Sugar VPI-035**
- 1 Tbsp Minced ginger
- 2 Tbsp Rice wine vinegar

Instructions:

1. Combine all ingredients together in a blender
2. Blend to a semi thick consistency
3. Add to top of TVP burger
4. Enjoy!

