

# THREE CORNERED LEEK BHAJI BURGER WITH WILD GREENS AND TZATZIKI

Recipe courtesy of Emma Gunn - [nevermindtheburdocks.co.uk](http://nevermindtheburdocks.co.uk)

## INGREDIENTS

- 2-3 dsp gram flour
- 1tsp Garam masala, fenugreek, ground coriander or curry powder (or a combo of above)
- A pinch of bicarbonate of soda
- Sea salt
- Water
- Brioche bun
- Crème fraîche
- Oil and butter for frying

## FORAGED INGREDIENTS

- Mint
- Three cornered leek
- Ox eye daisy leaves
- Sorrel leaves
- Pepper dulse

## METHOD - SERVES 1

- Wash your greens.
- Put the gram flour in a bowl, add the bicarbonate of soda, a pinch of sea salt and your chosen spices. Slowly add water mixing well to make sure there's no lumps. Add enough water to make it as thick as mustard.
- Chop the pepper dulse and three cornered leek into shorter pieces and stir in the mix, coating well.
- In a frying pan, add some oil and butter and when at a medium temperature, drop some bhaji mix in and fry to form the burger. When there are little bubble holes on the top, flip over and cook on the other side.
- Meanwhile use sorrel and ox eye daisy leaves as the salad in the bun.
- Chop the mint and add to the crème fraîche and a pinch of sea salt. Add your cooked bhaji burger and voilà!