

# Plant Based Brioche Dog



## COMPOSITION

1 - Leeks  
2 - Onions Marmelade  
3 - Protein

### Leeks 30 g

#### Ingredients

Leeks	400 g
Olive Oil	50 g

#### Working Method

slice really thin the leeks and wash it properly. In a big pot heat the oil then add the leeks. season with salt and pepper. cook until soft but still green.

### Onions Marmelade 20 g

#### Ingredients

Balsamico Vinegar	50 g
Onions	500 g

#### Working Method

Sliced the onions really thin

in a hot pot with oil cooked the onions until nice brown coloration at medium heat.  
Add the balsamic glaze mix well, seasoning with salt and pepper

### Protein 50 g

#### Ingredients

Greenway Sausage PB	500 g
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#### Working Method

In a hot pan seraed the sausage and cook for 5 min.

## DECORATION

#### Ingredients

Mustard	10 g
Beetroots Crumble	5 g

## Sauce Beetroots Ketchup

20 g

### Ingredients

Beetroots Cooked	250 g
Tomato Passata	250 g
Onions	100 g
Lemongrass Stick	20 g
Ginger	20 g
Tomato Concentrated	20 g
Sugar	70 g
Red Wine Vinegar	70 g

### Working Method

make a caramel with the sugar, deglazed with the red wine vinegar. chopped the onions in dices. cut the beetroots in cubes. chopped the lemongrass and the ginger in small pieces. add in the caramel the chopped onions, the beetroots cubes, lemongrass, ginger, tomato concentrate and the passata tomato. cook till the liquid reduced to the half. seasoning with sel and pepper. Put everything in a blender. blend till smooth. keep in the fridge.

## BUILD UP

Open the brioche dog and add the leeks inside. then add the sausage in. Add the caramelized onions. Add the mustard and beetroots ketchup using a piping bottle. Add the beetroots crumble.