

Sea Salt & Black Pepper Burger

What could be better than adding Sea Salt & Cracked Black Pepper to a high quality, high meat content burger.

Method

| Ingredients | % | Example Batch (g) |
|--|-------------|-------------------|
| 1 SEA SALT & BLACK PEPPER BURGER MIX 1KG PACK, SJ# SE30926SD | 10.0% | 1,000 |
| 2 BEEF (80/20 VL) | 80.0% | 8,000 |
| 3 ICED WATER | 10.0% | 1,000 |
| | 100% | 10,000 |
| 1 Mince meat through a 5mm plate | | |
| 2 Add seasoning and mix | | |
| 3 Add water and mix again | | |
| 4 Re-mince through a 5mm plate | | |
| 5 Press into required size of burgers | | |

Cooking Suggestion

BBQ, grill or pan-fry. Cook 4-6 mins, turn during cooking.

Serving Suggestion



Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at www.scobiesdirect.com

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