

Sweet Chilli Burger

A delicious take on the ultimate crowd pleaser, with a gentle kick from the blend of chilli and spices.

Method

Ingredients

| | | % | Example Batch (g) |
|---|---|-------------|-------------------|
| 1 | SWEET CHILLI BURGER SEASONING 1KG PACK, SJ# SE32128 | 13.0% | 1,300 |
| 2 | BEEF (80/20 VL) | 80.0% | 8,000 |
| 3 | ICED WATER | 7.0% | 700 |
| | | 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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