

Smoked Salt & Tellicherry Pepper Burger

A best-selling mix of sweet pepper and smoky salt - ideal to add a burst of flavour to any meat! The peppercorns used in this mix are considered some of the finest peppercorns in the world, originating from Tellicherry, a city on the Malabar coast of Kerala in India.

Method

Ingredients

	%	Example Batch (g)
1 SMOKED SALT & TELLICHERRY PEPPER BURGER MIX 1KG, SJ# SE32295	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

Image: Smoked Salt & Tellicherry Pepper Burger

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

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