

Gluten Free Angus Burger

Gluten Free Traditional Scottish Aberdeen Angus burger mix with onion.

Method

Ingredients	%	Example Batch (g)
1 GLUTEN FREE ANGUS BURGER MIX 1KG, SJ# SE31235	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: Gluten Free Angus Burger

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

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