

## Gluten Free Chilli Burger

An authentic combination of cumin and chilli, topped with an explosion of red pepper flakes, made gluten free.

### Method

Ingredients	%	Example Batch (g)
1 GLUTEN FREE CHILLI BURGER MIX 1KG, SJ# SE31275	10.0%	1,000
2 BEEF (80/20 VL)	80.0%	8,000
3 ICED WATER	10.0%	1,000
	<b>100%</b>	<b>10,000</b>
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 Chilli Burger

Remember you can buy all your Ingredients, Packaging, Sundries and Machinery at competitive prices at [www.scobiesdirect.com](http://www.scobiesdirect.com)

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