

Gluten Free Burger Supreme

A delicious premium burger, with a hint of onion and gluten free!

Method

Ingredients	%	Example Batch (g)
1 BEEF (70/30 VL)	80.0%	8,000
2 GLUTEN FREE BURGER SUPREME MIX 1KG PACK, SJ# SE31710	4.3%	430
3 ICED WATER	13.2%	1,320
4 GLUTEN FREE RUSK PINHEAD 12KG SACK, SJ# OC31134	2.5%	250
	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 Burger Supreme

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

© 2024

Scobie & Junor (Estd. 1919) Ltd, 1 Singer Road, East Kilbride, Scotland, G75 0XS
Tel: 01355 237041 Fax: 01355 263585 e-mail: info@scobiesdirect.com

Scobie & Junor (Ireland) Ltd, 14 McKinney Road, Mallusk, Newtownabbey, Co Antrim, BT36 4PE
Tel: 028 9084 1025 Fax: 028 9084 3547