Organic Gluten Free Sea Salt & Pepper Burger

A simple but classic combination or organic sea salt & cracked black pepper - gluten free!

Method

| Ingredients | | % | Example Batch (g) |
|-------------|---|-------|----------------------|
| 1 | ORGANIC GLUTEN FREE SEA SALT & PEPPER BURGER 1KG, SJ# OG30030G/1 | 6.0% | 600 |
| 2 | BEEF (80/20 VL) | 84.0% | 8,400 |
| 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



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

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