

Gluten Free Chipped Meat Grill With Onion

A rich, tasty burger seasoning, full of meaty flavour. This version is Gluten Free.

Method

| Ingredients | % | Example Batch (g) |
|---|-------------|-------------------|
| 1 GLUTEN FREE CHIPPED MEAT GRILL WITH ONION 250G, SJ# SE32174 | 2.5% | 250 |
| 2 GLUTEN FREE RUSK PINHEAD 12KG SACK, SJ# OC31134 | 4.0% | 400 |
| 3 ICED WATER | 2.5% | 250 |
| 4 BEEF (80/20 VL) | 91.0% | 9,100 |
| | 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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