

## Sea Salt & Black Pepper Burger

What could be better than adding Sea Salt & Cracked Black Pepper to a high quality, high meat content burger.

### Method

#### Ingredients

		%	Example Batch (g)
1	SEA SALT & BLACK PEPPER BURGER MIX 1KG PACK, SJ# SE30926SD	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



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

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