

Russian Shashlik Burger

Shashlik is a style of shish kebab meat skewer popular in Russia and Central Asia. We've created this flavour profile in a burger mix, and it really is worth a try. It really is best cooked on an open charcoal BBQ - even if that requires an umbrella!

Method

Ingredients

	%	Example Batch (g)
1 RUSSIAN SHASHLIK BURGER MIX 1KG SACHET, SJ# SE32294	10.0%	1,000
2 LAMB (80/20 VL)	80.0%	8,000
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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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