

## 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
		<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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