

## Smoked Salt & Tellicherry Pepper Burger

A best-selling mix of sweet pepper and smoky salt - ideal to add a burst of flavour to any meat! The peppercorns used in this mix are considered some of the finest peppercorns in the world, originating from Tellicherry, a city on the Malabar coast of Kerala in India.

### Method

#### Ingredients

	%	Example Batch (g)
1 SMOKED SALT & TELLICHERRY PEPPER BURGER MIX 1KG, SJ# SE32295	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)

© 2026

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