# 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 |
| | | **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**

© 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

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