Gluten Free Chilli Burger

An authentic combination of cumin and chilli, topped with an explosion of red pepper flakes, made gluten free.

Method

	Ingredients	%	Example Batch (g)
1	GLUTEN FREE CHILLI BURGER MIX 1KG, SJ# SE31275	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**

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