

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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