

## 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             |
|  | <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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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