

Gluten Free Burger Supreme

A delicious premium burger, with a hint of onion and gluten free!

Method

Ingredients	%	Example Batch (g)
1 BEEF (70/30 VL)	80.0%	8,000
2 GLUTEN FREE BURGER SUPREME MIX 1KG PACK, SJ# SE31710	4.3%	430
3 ICED WATER	13.2%	1,320
4 GLUTEN FREE RUSK PINHEAD 12KG SACK, SJ# OC31134	2.5%	250
	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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