# Gluten Free Finest Burger

A delicate blend of spices to create a quality tasty Gluten Free burger.

**Method**

| | Ingredients | % | Example Batch (g) |
|---|---|---|---|
| 1 | GLUTEN FREE FINEST BURGER MIX 1KG PACK, SJ# SE32184 | 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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