

Organic Gluten Free Burger

Plain and simple, for those of us who like it not too complicated!

Method

| Ingredients | % | Example Batch (g) |
|---|-------------|-------------------|
| 1 ORGANIC GLUTEN FREE BURGER 1KG, SJ# OG30170/1 | 4.0% | 400 |
| 2 BEEF (80/20 VL) | 86.0% | 8,600 |
| 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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