

Big on Burgers... recipe guide

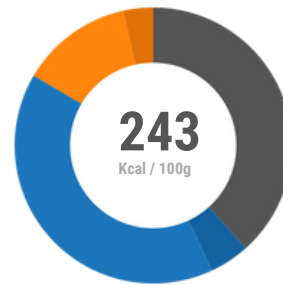


IN THE KITCHEN

Fish and Chip Burger

Fried tempura battered pollack and skin on fries served in a bao burger bun with pea puree, pickles, tartare sauce and crispy batter scraps

By Oliver Lloyd from Brakes



CALORIES:

45.1% Carbs

38.4% Protein

16.6% Fat

Food Labelling...

Serves **1**

CONTAINS:



MAY CONTAIN:



Recipe Ingredients ...	Quantity:	Description:
145983 - 145983 Ming Foods Steamed Bao Burger Bun - BRAKES	80g	1x Each
58215 - 58215 Vinegar Tempura MSC Pollack Goujons - BRAKES	75g	5x Each
129386 - 129386 McCain Surecrisp Skin on Thin Fries - BRAKES	50g	0.02x Each
134195 - 134195 Pinguin Pea Puree - BRAKES	60g	0.6x Each
89732 - 89732 Brakes Tartare Sauce - BRAKES	10ml	0x Each
121409 - 121409 Bread & Butter Pickles - BRAKES	5g	0.01x Each
123174 - 123174 Sweet & Sour Onion Pickles - BRAKES	5g	0.01x Each
111780 - 111780 Brakes Tempura Batter - BRAKES	15g	0x Each

1 Serving



 *Product code*
 *Barcode*
 300g /  739kcal
1

Cooking Instructions & Notes

Preparation:

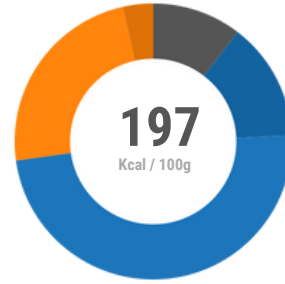
Defrost the bun
Defrost the puree
Prepare the batter as per pack guidelines

Method:

1. Pre-heat a fryer to 180°C.
2. Spoon in the batter for the scraps and cook until golden & crispy - drain and leave to one side.
3. Now fry the goujons and chips in the fryer for 3 mins until crisp and golden - drain and season.
3. Warm the pea puree in a small pan or in a microwave.
4. Spread the tartare sauce onto the bun base and top with the pickles.
5. Add the fish & chips on top and add a spoonful of the pea puree.
6. Pop the bun lid on top and spear with the tempura batter scraps.
7. Spoon the remaining pea puree onto a suitable plate and place the burger in the centre - serve!

Sticky Bean Burger with Avocado and Sweetcorn Relish

By Oliver Lloyd from Brakes



CALORIES:

62.3% Carbs

10.4% Protein

27.2% Fat

Food Labelling...

Serves **1**

CONTAINS:



WHEAT MUSTARD

MAY CONTAIN:



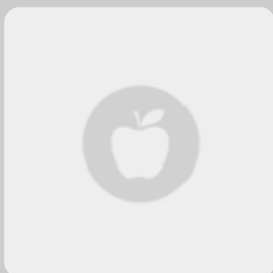
OATS, BARLEY, RYE HAZELNUTS PEANUTS EGGS MILK
SESAME SOYA

Recipe Ingredients ...

Quantity:	Description:
34089 - 34089 La Boulangerie 5" Fully Baked Multi-seed Burger Buns - BRAKES	95g 1x Each
134449 - 134449 Brakes Spicy Bean Burger - BRAKES	100 1x Each
136157 - 136157 Ardo Avocado Halves - BRAKES	g 0.5x Each
112724 - 112724 Blue Dragon Sriracha Hot Chilli Sauce 700ml - BRAKES	50g 0.01x Each
350157 - 350157 Brakes Squeezy Clear Blossom Honey - BRAKES	10g 0.01x Each
109420 - 109420 French's Crunchy Sweetcorn Relish - BRAKES	10g 0.01x Each
86251 Brakes Chilli Flavour Corn Chips	20g
525427 - 525427 Asian Slaw Mix - BRAKES	10g 0.04x Each
	20g

Products / Pack Sizes ...

1 Serving



Product code
Barcode
315g / 646kcal
1

Preparation:

Defrost the bun

Defrost the avocado

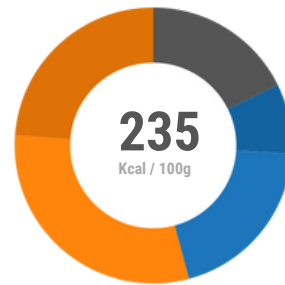
Method:

1. In a bowl mix together the Asian slaw and sweetcorn relish.
2. Pre-heat a fryer to 180oC then fry the bean burger for 4 mins until crispy and golden - drain.
3. In a pan over a medium heat add the sriracha and honey and bring to a gentle simmer, cook until its reduced and sticky.
4. Now add the burger and coat well in the sticky sauce.
5. Slice the avocado and crush the corn chips over the top
6. Bring all the components together as per the attached image - serve!

BBQ Bacon and Cheese Slider Burgers

Mini Angus beef burgers in a brioche bun with crispy smoked streaky bacon, melted cheese, pickles, BBQ sauce & hash brown, all dipped in nacho cheese sauce & crispy fried onions

By Oliver Lloyd from Brakes



CALORIES:
28.1% Carbs
17.8% Protein
54.1% Fat

Food Labelling...

Serves

CONTAINS:



MAY CONTAIN:





Recipe Ingredients ...

Recipe Ingredients ...	Quantity:	Description:
136697 - 136697 St Pierre Mini Brioche Buns - BRAKES	20g	1x Each
145931 - 145931 Lutosa Triangular Hash Brown - BRAKES	30g	0.03x Each
135176 - 135176 Black Angus Mini Angus Beef Burger - BRAKES	43g	1.01x Each
106923 - 106923 Brakes Burger Slices - BRAKES	12.5g	1x Each
121409 - 121409 Bread & Butter Pickles - BRAKES	5g	0.01x Each
29566 - 29566 Brakes Crispy Cooked Smoke Flavoured Streaky Bacon Pieces 500g - BRAKES	5g	1.5x Each
134568 - 134568 Brakes Nacho Cheese Sauce - BRAKES	20g	0.2x Each
134544 - 134544 Kuhne Crispy Fried Oni mons - BRAKES	5g	0.01x Each
100395 - 100395 Brakes Barbecue Sauce - BRAKES	10g	0x Each

1 Serving



 *Product code*
 *Barcode*
 *Unit Weight / Calories*
1

Cooking Instructions & Notes

Preparation:

Defrost the burgers
Cut the cheese to size

Method:

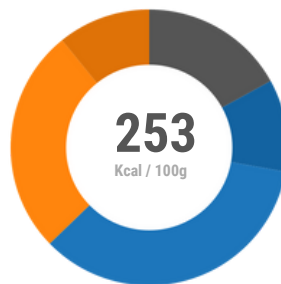
1. Grill the burgers for 2 mins on each side and then transfer to a tray, place the pickles and cheese on top of the burger.
2. Place under a hot grill to melt the cheese - remove and keep warm.
3. Drizzle the BBQ sauce over the bun lid and base.
4. In a deep fat fryer @180oC cook the hash brown for 3 mins until crisp and golden - drain.
5. Place the bacon under a hot grill to crisp up.
4. In a pan over a medium heat warm the nacho cheese sauce.
5. Top the burger with the hash brown, bacon and finish with the bun top.
6. Dip half the burger in the nacho cheese sauce and roll in the crispy onions, secure with a skewer.
7. Place on a suitable plate or board - serve!

Chicken Bahn Mi Burger

By Oliver Lloyd from Brakes

Fried buttermilk breaded chicken in a brioche bun with pickled onions & fennel, chilli jam, sriracha mayo and crispy pork scratchings

Overview ...



CALORIES:

45.7%

Carbs 17%

Protein

37.3% Fat

Food Labelling...

Serves **1**

CONTAINS:



WHEAT, RYE



EGGS



MILK



MUSTARD



SESAME

MAY CONTAIN:



WALNUTS



CELERY

Recipe Ingredients ...

Recipe Ingredients ...	Quantity:	Description:
135422 - 135422 St Pierre Seeded Brioche Burger Bun - BRAKES	67g	1x
119712 - 119712 Brakes Cooked Buttermilk Breaded Chicken Fillets - BRAKES	100g	Each
123174 Sweet & Sour Onion Pickles	5g	1x
118623 - 118623 Pickled Fennel - BRAKES	10g	0.01x Each
128960 - 128960 The Snaffling Pig Co Pork Crackling Perfectly Salted 45g - BRAKES	5g	0.11x Each
113885 - 113885 Herb Bunched Coriander - BRAKES	5g	0.05x Each
126918 - 126918 Brakes Chilli Jam - BRAKES	10g	0.01x Each
450694 - 450694 Carrots - BRAKES	10g	0.01x Each
89703 - 89703 Brakes Real Mayonnaise - BRAKES	10g	0x Each
112724 Blue Dragon Sriracha Hot Chilli Sauce 700ml	5g	

1 Serving



Product code



Barcode



227g /

582kcal



1

Cooking Instructions & Notes

Preparation:

Peel and julienne the carrots

Mix the mayo and sriracha together

Toast the burger bun

Method:

1. Pre-heat a fryer to 180oC
2. Cook the chicken for 3 minutes until crisp and golden and core temperature is reached - drain well.
3. In a bowl mix together the onions, fennel, carrot and coriander.
4. Spread the chilli jam onto the bun.
5. Place the salad onto the bun base and top with the fried chicken.
6. Crush the pork scratchings over the burger and drizzle with the sriracha mayo.
7. Finish with the bun top - serve!