

Burger Time

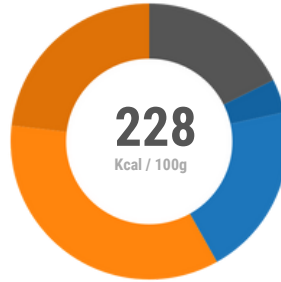
RECIPE GUIDE

Ultimate House Burger

By Mark Irish from Brakes

Two patties in a brioche bun with smoked cheese, bacon, lettuce, tomato, onion and mayo

Overview ...



CALORIES:

24.2% Carbs

17.7% Protein

58.1% Fat

Food Labelling...

Serves **1**

CONTAINS:



WHEAT



EGGS



MILK



CELERY



MUSTARD



SOYA



SULPHITES

Recipe Ingredients ...

Recipe Ingredients ...	Quantity:	Description:
89703 Brakes Real Mayonnaise	20g	
3808 Brakes 90% Beef Burgers	226	2x Each
110817 Brakes Smoked Cheddar Cheese Slices	g	1x Each
71892 Prime Meats Smoked Sweetcure Streaky Bacon	20g	
10332 Little Gem Lettuces	40g	
450706 Inca Tomatoes	20g	
111776 Brakes Burger Relish	20g	
30123 Premium Evercrisp Extra Thin Cut French Fries	20g	
10224 Red Onions - BRAKES	150	0.02x Each
113146 La Boulangerie 4" Fully Baked Unseeded Brioche Buns - BRAKES	g	1x Each
	20g	

Products / Pack Sizes ...

72g

1 Serving



Product code



Barcode



608g /

1407kcal



1

Cooking Instructions & Notes

Preparation:

Defrost the burger patties

Wash & dry the lettuce

Slice the tomatoes

Peel and slice the red onions

Defrost the brioche bun - Toast lightly

Method:

1. Cook the burgers for 3 mins on each side in a hot pan with a little oil - allow to rest

2. Meanwhile cook the bacon under a hot grill

3. Place the cheese slice on top of one of the cooked burgers and place under a hot grill to melt
4. Now build your burger:

- Spoon the mayo onto the bun base

- Place the lettuce on next

- Top with the no-cheese burger

- Now place the cheese burger on next

- lay the bacon, sliced tomato & red onion on top

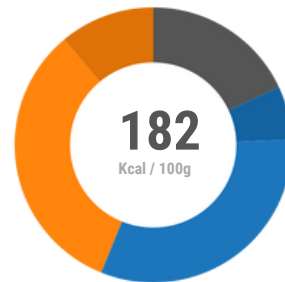
- Finish with the bun top, serve the relish alongside with a portion of chips



Chargrilled 21 day aged Beef Burger with Bacon and Hot Mustard Rarebit Topper

By Richard Bowden from Brakes

Overview ...



CALORIES:

38% Carbs

18.1% Protein

43.9% Fat

Food Labelling...

Serves **1**

CONTAINS:



WHEAT



EGGS



MILK



MUSTARD



SOYA



SULPHITES

MAY CONTAIN:



OATS, BARLEY,
RYE

Recipe Ingredients ...

Recipe Ingredients ...	Quantity:	Description:
74889 Birchstead British 21 Day Aged Beef Burgers - BRAKES	170g	0.25x Each
130434 La Boulangerie Vegan Potato Burger Bun - BRAKES	60g	1x Each
10332 Lettuce Little Gem - BRAKES	20g	2 leaves
450671 Beef Tomatoes - BRAKES	25g	1 slice
111776 Brakes Burger Relish - BRAKES	15g	0.01x Each
89351 Brakes Balsamic Onion Confit - BRAKES	15g	0.01x Each
127412 Birchstead Dry Cured British RSPCA Assured Back Bacon - BRAKES	20g	2 slices
74903 Brakes Hot Mustard Rarebit Topper - BRAKES	20g	0.04x Each
131000 Lamb Weston The Dukes of Chippingdom (Proper British Chips) -	227g	0.09x Each
BRAKES 9802 Brakes Extended Life Rapeseed Oil - BRAKES	13.6	(auto-calculated)
	g	

Products / Pack Sizes ...

Preparation:

Decant burger from packaging, place on tray, season and oil.

Defrost burger bun.

Wash lettuce and dry.

Slice tomato.

Method:

1. Chargrill the burger until juices run clear, rest.
2. Grill the bacon, toast bun, deep fry chips and drain.
3. Once bacon is cooked, place on top of the burger along with the rarebit and brown under the grill.
4. Now build your burger:
5. Add burger relish to bun base followed by the burger.
6. Add onion relish to the bun top followed by the tomato and lettuce.
7. Place on top of the burger and skewer.
8. Add fries and serve!

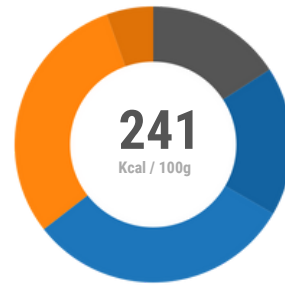


The Ultimate 'Chick*n' Vegan Burger

By Oliver Lloyd from Brakes

Overview ...

U / 6353634



CALORIES:

48.6% Carbs

15.9% Protein

35.5% Fat

Food Labelling...

Serves **1**

CONTAINS:



WHEAT



MUSTARD



SESAME



SULPHITES



BARLEY

MAY CONTAIN:



OATS, RYE



WALNUTS



EGGS



MILK



CELERY



SOYA

Recipe Ingredients ...

Recipe Ingredients ...	Quantity:	Description:
135259 VFC Chick*n Fillets - BRAKES	100g	1x Each
129454 La Boulangerie 4" Pre-sliced Vegan Brioche Style Burger Bun - BRAKES	90g	1x Each
112724 Blue Dragon Sriracha Hot Chilli Sauce 700ml - BRAKES	15g	0.02x Each
100535 Brakes Pure Canadian Maple Syrup	30g	
134544 Kuhne Crispy Fried Onions	5g	
131165 Black Sesame Seeds - BRAKES	2g	0x Each
10416 Prepared Grated Carrot	30g	
123174 Sweet & Sour Onion Pickles - BRAKES	10g	0.01x Each
119509 Drivers Pickled Gherkins	5g	
111780 Brakes Tempura Batter - BRAKES	10g	0x Each
125111 Cranberry & Mulled Spice Sauce	10g	
133633 Vegan Cheese Style Sauce - BRAKES	50g	0.48x Each

Products / Pack Sizes ...

1 Serving



Product code

Barcode

357g / 873kcal
1

Cooking Instructions & Notes

Preparation:

Defrost the bun

Prepare the batter as per pack instructions

Method:

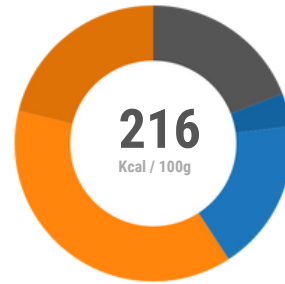
1. In a deep fat fryer at 180oC fry the 'chick n fillets' for 5 minutes - drain well
2. Dip the gherkin in the batter and cook in the fryer until golden brown - drain
3. In a pan over a medium heat warm the maple and siracha sauce together until bubbling - add in the fillets and glaze.
4. Mix together the carrot, onion and cranberry sauce to make the salad.
5. Place the carrot salad on the base of the bun and add the sticky fillets, top with the bun and press.
6. In a pan over a high heat bring the vegan cheese sauce to a boil whisking continually.
7. Immediately pour over the bun and spread.
8. Top with the crispy onions and sesame seeds, skewer with the battered gherkin - serve!

New York Deli Burger

By Mark Irish from Brakes

Sauerkraut, Emmental cheese, mustard mayonnaise in a brioche bun glazed with cheesy mustard rarebit and dill pickle

Overview ...



CALORIES:

21.7% Carbs

19.1% Protein

59.2% Fat

Food Labelling...

Serves **1**

CONTAINS:



WHEAT



EGGS



MILK



MUSTARD



SULPHITES

MAY CONTAIN:



SOYA

Recipe Ingredients ...

Recipe Ingredients ...	Quantity:	Description:
132634 Prime Meats British Red Tractor Assured Beefburger -	227g	2x Each
BRAKES 129454 La Boulangerie Vegan Brioche Style Burger Bun -	90g	
BRAKES	25g	Sliced
13010 Beef Tomatoes - BRAKES	20g	2-4 Leaves
114229 Little Gem Twin Pack - BRAKES	20ml	
134323 Brakes Vegan Mayo - BRAKES	10ml	
88933 Brakes English Mustard - BRAKES	40g	2x Each
71917 Brakes Emmental Cheese Slices - BRAKES	30g	
115795 Kuhne Sauerkraut - BRAKES	28.4g	1x Each
70012 Brakes Sliced Smoked Turkey Breast - BRAKES	27.5g	2x Each
70016 Brakes Wafer Thin Pastrami - BRAKES	35g	
126790 Kuhne Large Gherkins Tin - BRAKES	30g	
74903 Brakes Hot Mustard Rarebit Topper - BRAKES	100g	
130617 McCain Menu Signatures Gastro Chunky Chips - BRAKES	6g	
9802 Brakes Extended Life Rapeseed Oil		(auto-calculated)

Products / Pack Sizes ...

1 Serving



 *Product code*
 *Barcode*
 689g / **1496kcal**
 # 1

Cooking Instructions & Notes

Preparation:

Mix the mustard and mayonnaise together
Lightly toast the bun
Slice the tomatoes
Slice the gherkins lengthways
Pick and wash the lettuce leaves

Method:

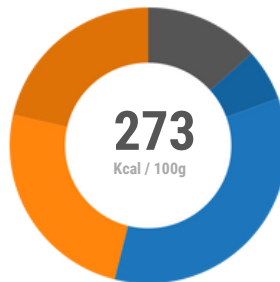
1. Cook the burgers in a pan or on a chargrill for about 3-4mins on each side - remove and rest
2. Spread the rarebit topper on the top of the brioche bun, and grill until the topper begins to melt
4. To assemble the burger, start with the mustard mayo, lettuce, tomato, then the first burger, and one slice of emmental cheese
5. Add the turkey and pastrami slices, then the second burger, second emmental slice, followed by the sauerkraut
6. Top with the rarebit topped brioche
7. Place a half gherkin onto a skewer and use it to secure the burger
8. Serve with the portion of chips on the side

Moving Mountain Burger

By Mark Irish from Brakes

Plant based burger topped with BBQ pulled Oumph! and vegan cheese, served with thick cut chips

Overview ...



CALORIES:

40.5% Carbs

13.4% Protein

46.1% Fat

Food Labelling...

Serves **1**

CONTAINS:



OTHER PROPERTIES:



Recipe Ingredients ...

Recipe Ingredients ...	Quantity:	Description:
125727 Moving Mountains Plant-Based Burger - BRAKES	114	1x Each
125668 La Boulangerie 4" Vegan Brioche Style Burger Bun -	g	1x Each
BRAKES 126924 Brakes Vegan Mayo - BRAKES	97g	
128103 Oumph! Pulled - BRAKES	30m	
122001 Violife Mature Flavour Slices 200g - BRAKES	l	
3897 Brakes Thick Cut Chips 9/16 - BRAKES	50g	
10332 Little Gem Lettuces - BRAKES	20g	
13010 Beef Tomatoes - BRAKES	200	
10224 Red Onions - BRAKES	g	
	25g	
Products / Pack Sizes ...	30g	
	20g	

1 Serving



Product code

Barcode

416g / 1169kcal
1

Cooking Instructions & Notes

Preparation:

Defrost the bun and slice through the middle
Wash and pick lettuce leaves
Slice the tomatoes
Peel & thinly slice the red onions

Method:

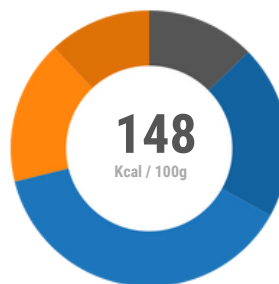
1. Place a pan onto a moderate heat, add a little oil and add the burger and cook for approx 6mins, turning frequently
2. Cook the chips in a deep fat fryer at 180oC for about 3-4mins - drain
3. Heat the oumph either in a microwave or in a pan on a low heat
3. Build the burger by lightly toasting the brioche bun, squeeze some mayo on the bottom half
4. Follow with the tomato, gem lettuce and onion onto the base of the bun
5. Place the cheese on top of cooked burger and grill until melted
6. Spoon the oumph onto the cheese and place onto the salad topped bun
7. Drizzle with vegan mayonnaise
8. Top with the burger bun and skewer together, serve with a side of the chips

Mini Gochujang Pulled Pork Sliders

By Oliver Lloyd from Brakes

Overview ...

U / 5693134



CALORIES:

58.5% Carbs

12.7% Protein

28.9% Fat

Food Labelling...

Serves **1**

CONTAINS:



WHEAT



EGGS



MILK



SESAME



SOYA

MAY CONTAIN:



OATS, BARLEY,
RYE



CELERY



MUSTARD

Recipe Ingredients ...

	Quantity:	Description:
135022 Korean Gochujang Pulled Pork	70	
107577 La Boulangerie Mini Brioche Burger Bun - BRAKES 128591 Pureety Classic Korean Gochujang	g	2x Each
Sauce	g	0.15x
10473 Spring Onions Bunch - BRAKES	30	Each
525271 Red Peppers - BRAKES	g	0.02x
113885 Herb Bunched Coriander - BRAKES	15	Each
134755 Naked Naked Jalapeno Slaw	g	0.04x Each
10233 Radish - BRAKES	15	Each
113723 Midland Snacks Pork Scratchings	g	0x Each
131165 Black Sesame Seeds - BRAKES	2g	0.01x Each
134544 Kuhne Crispy Fried Onions - BRAKES	50	

Products / Pack Sizes ...

g
5g
10
g
2g
5g

1 Serving



 *Product code*
 *Barcode*
 **284g / 428kcal**
 *Serving per pack*
 *Net pack weight*

Cooking Instructions & Notes

Preparation:

Defrost the buns

Mix the scratchings (crushed), crispy onions and sesame seeds together

Method:

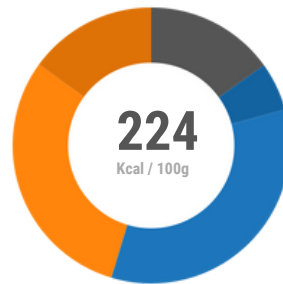
1. Slice the radish, spring onion, red pepper and mix with the jalapeno slaw and some gochujang dressing.
2. In a pan over a medium heat warm the gochujang sauce and mix with the pulled pork - heat through
3. Warm a small amount more of the gochujang and roll the bun top into the sauce.
4. Sprinkle the bun top with the crispy onions, black sesame seeds, and crushed scratchings.
5. Spoon the heated pulled pork onto the sliders bun base, top with the slaw and finish with the decorated bun top - serve.

Katsu Buttermilk Chicken Burger

By Mark Irish from Brakes

Buttermilk panko crumbed chicken fillets, sweet chilli coleslaw, warm katsu sauce.

Overview ...



CALORIES:

39.5% Carbs

15.1% Protein

45.4% Fat

Food Labelling...

Serves **1**

CONTAINS:



WHEAT



EGGS



MILK



SOYA

Recipe Ingredients ...

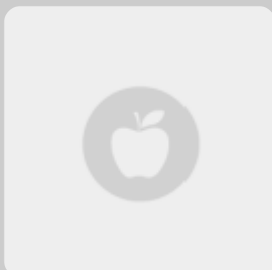
	Quantity:	Description:
109909 Brakes Breaded Chicken Fillets Katsu Style	196	2x Each
450698 Prepared Coleslaw Mix	g	
126918 Brakes Chilli Jam	20g	
89703 Brakes Real Mayonnaise - BRAKES	10g	0.01x Each
113146 La Boulangerie 4" Fully Baked Unseeded Brioche Buns -	30g	2x Each
BRAKES 109271 Brakes Katsu Curry Sauce	144	
30123 Sysco Premium Evercrisp Extra Thin Cut French Fries	g	
	50g	

Products / Pack Sizes ...

150

g

1 Serving



Product code

Barcode

600g / 1370kcal

1

Preparation:

Mix the coleslaw with chilli jam

Method:

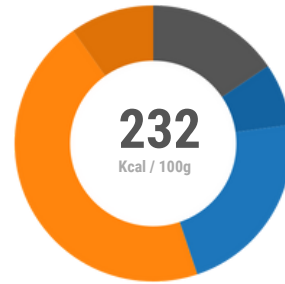
1. Cook the burger in a deep fat fryer at 180oC for approx 4-5mins or until core temp is reached - drain
2. Add the fries to the fryer and cook for 2mins - drain
3. Toast the cut side of the brioche bun, warm the katsu sauce in a microwave for approx 30secs
4. Assemble the burger on the toasted bun: mayonnaise, coleslaw, chicken fillets, katsu sauce
5. Serve on your chosen serving plate with the fries

Meatless Farm Cheese & BBQ Pulled Oumph! Burger

A vegan burger from the Meatless Farm Company, vegan brioche bun, pulled BBQ Oumph!

By Mark Irish from Brakes

Overview ...



CALORIES:

29.3% Carbs
15.5% Protein
55.1% Fat

Food Labelling...

Serves **1**

CONTAINS:



WHEAT



SOYA

MAY CONTAIN:



OATS, BARLEY,
RYE



EGGS



MILK

OTHER PROPERTIES:



VEGETARIAN



VEGAN

Recipe Ingredients ...

129002 Meatless Farm Plant-Based Burger - BRAKES

Quantity:

Description:

113

1x Each

125668 La Boulangerie 4" Vegan Brioche Style Burger Bun -

g

1x Each

BRAKES 126924 Brakes Vegan Mayo - BRAKES

97g

128103 Oumph! Pulled - BRAKES

50m

122001 Violife Mature Flavour Slices 200g - BRAKES

l

10332 Little Gem Lettuces - BRAKES

60g

13010 Beef Tomatoes - BRAKES

20g

10224 Red Onions - BRAKES

50g

10g

Products / Pack Sizes ...

15g

1 Serving



Product code



Barcode



415g /

985kcal



1

Cooking Instructions & Notes

Preparation:

Defrost the bun and slice through the middle

Wash and pick lettuce leaves

Thinly slice the tomatoes

Peel & thinly slice the red onins

Method:

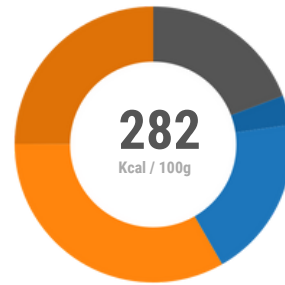
1. Cook the burgers as per pack instructions
2. Lightly toast the brioche bun and squeeze some mayo on the bottom half of the bun
3. Build the gem, tomato and onion onto the base of the bun
4. Heat the Oumph through as per pack instructions
5. Place the cooked burger on top of the salad topped bun
6. Spoon some of the Oumph onto the burger
7. Arrange a slice of the vegan cheese onto the Oumph/burger and place under a hot grill to melt
8. Place the lid of the bun on top and serve!

Classic Cheese Burger with Crispy Bacon and Sriracha Mayo

By Oliver Lloyd from Brakes

Overview ...

U / 6613919



CALORIES:
22.5% Carbs
19.3% Protein
58.3% Fat

Food Labelling...

Serves **1**

CONTAINS:



MAY CONTAIN:





Recipe Ingredients ...

	Quantity:	Description:
118466 Fosters 5" Brioche Burger Bun - BRAKES	85g	1x Each
121247 Big Al's The Prime Beef Burger 5oz - BRAKES	142g	1x Each
106923 Brakes Burger Slices	12.5g	
134544 Kuhne Crispy Fried Onions - BRAKES	5g	0.01x Each
74064 Brakes Cooked Smoked Sweetcure Streaky Bacon	20g	
121409 Bread & Butter Pickles	15g	
10231 Iceberg Lettuce - BRAKES	25g	0.03x Each
89703 Brakes Real Mayonnaise - BRAKES	10g	0x Each
114212 Chillies Red - BRAKES	2g	0.01x Each
112724 Blue Dragon Sriracha Hot Chilli Sauce 700ml	5g	

Products / Pack Sizes ...

1 Serving



 *Product code*
 *Barcode*
 **322g / 913kcal**
 *Number of servings*
 *Net pack weight*

Cooking Instructions & Notes

Preparation:

Defrost the bun
Dice the chilli
Slice the iceberg lettuce

Method:

1. Cook the burgers over a high grill for 3 minutes on each side then place the cheese onto the burger to melt slightly.
2. Mix together the chilli, mayonnaise and sriracha.
3. Add the sriracha mayo to the iceberg lettuce and mix well.
4. Place the bacon under a hot grill for a minute or until crisp.
5. Toast the bun.
- 6 Build the burger:
Spoon the dressed iceberg lettuce onto the bun base
Place the burger on next followed by the bacon
Next add the bread and butter pickles followed by the crispy onions
Finish with the bun top - serve!