

Mark Sargeant's CLASSIC BURGER & RECIPE



- 1 x La Boulangerie 4.5" Fully Baked Unseeded Brioche Buns F 106248
- Knorr Garde d'Or Red Wine Sauce, reduced for glaze A 35607
- 2 x 110g patties, Steak Burger Mince C 127418
- 4 x Brakes Burger Cheese Slices C 106923
- 5 x Opies Sliced Gherkins A 28797
- 20ml Heinz Tomato Ketchup A 88999
- 20ml French's Classic Yellow Mustard A 125178
- 30g Shredded Iceberg Lettuce C 450344

Alternatively for extra provenance and menu story try using...

C 130400 **£6.79/kg** £6.79/pk

Prime Meats Beef Mince British Red Tractor 95vl

1 x 1kg

Lean British beef. British Red Tractor Farm Assured for your guarantee relating to quality & provenance

C 130393 **£8.66/kg** £21.65/pk

Birchstead Aberdeen Angus Mince Beef 85vl

1 x 2.5kg

British Aberdeen Angus beef, ideal for a provenance message on your menu, 85% visual lean content

Season the patties with salt & pepper. Grill or fry the patties on one side until 80% cooked through. Turn them over and brush with meat glaze, place 2 slices of cheese on each patty and 5 slices of gherkin on one. Stack them up on top of each other and put the bun on top. Using a splash of water and burger cloche steam the burger until the cheese is fully melted and bun is nice and soft. In the meantime, toast the bottom bun then drizzle with mustard and ketchup, add the lettuce and place the burger on top.

Mark S.

