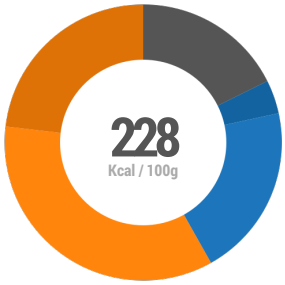
Ultimate House Burger

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

By Mark Irish

Overview ...





CALORIES:

24.2% Carbs

17.7% Protein

58.1% Fat

Food Labelling...

Serves 1

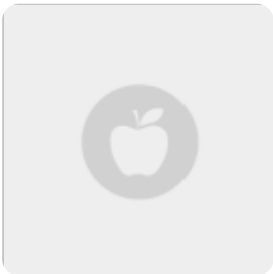
CONTAINS:

WHEAT EGGS MILK CELERY MUSTARD SOYA SULPHITES

Recipe Ingredients ...	Quantity:	Description:
89703 Real Mayonnaise	20g	
3808 90% Beef Burgers	226g	2x Each
110817 Smoked Cheddar Cheese Slices	20g	1x Each
71892 Prime Meats Smoked Sweetcure Streaky Bacon	40g	
10332 Little Gem Lettuces	20g	
450706 Inca Tomatoes	20g	
111776 Burger Relish	20g	
30123 Premium Evercrisp Extra Thin Cut French Fries	150g	
10224 Red Onions -	20g	0.02x Each
113146 La Boulangerie 4" Fully Baked Unseeded Brioche Buns -	72g	1x Each

Products / Pack Sizes ...

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