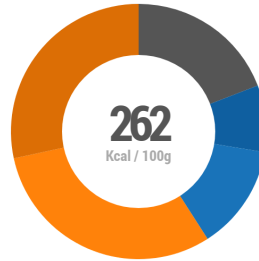


Chargrilled burger with sticky halloumi fries and pickled herb salad (website)

OVERVIEW ...



CALORIES:

21.8% Carbs

19.1% Protein

59.1% Fat

FOOD LABELLING...

Serves **1**

CONTAINS:



WHEAT



EGGS



MILK



MUSTARD

MAY CONTAIN:



CELERY



SESAME

RECIPE INGREDIENTS ...

QUANTITY:

DESCRIPTION:

METHOD:

106248 La Boulangerie 4.5" Fully Baked Unseeded Brioche Buns..
BRIOCHE

BRAKES **88g**

1x Each

unchanged

53648 Birchstead Rustic Style 100% Aberdeen Angus Beef Burgers..
BEEFBURGERS

BRAKES **227g**

1x Each

unchanged

528230 Yamas Halloumi Fries Uncoated..
HALLOUMI FRIES

BRAKES **50g**

0.5x Each

unchanged

86972 Pan Asia Sweet Chilli Dipping Sauce 1L..
SWEET CHILLI SAUCE

BRAKES **50g**

unchanged

450694 Carrots (19 Oct 2023)..
CARROTS

BRAKES **15g**

unchanged

151387 Fresh Kitchen Pickled Fennel..
PICKLED FENNEL

BRAKES **10g**

unchanged

10146 Sysco Classic Pickled Red Cabbage..
PICKLED RED CABBAGE

BRAKES **10g**

Each

N/A

151388 Fresh Kitchen Pickled Sweet & Sour Red Onion..

PICKLED SWEET & SOUR RED ONION

BRAKES **10g**

unchanged

113881 Herb Bunched Flat Leaf Parsley (19 Oct 2023)..

PARSLEY FRESH DIRECT

BRAKES **2g**

N/A

113882 Premium Large Mint Bunch (19 Oct 2023)..

PREMIUM LARGE MINT BUNCH FRESH DIRECT

BRAKES **2g**

N/A

113885 Herb Bunched Coriander (19 Oct 2023)..

HERB BUNCHED CORIANDER FRESH DIRECT

BRAKES **2g**

N/A

PRODUCTS / PACK SIZES ...

1 Serving



466g / 1232kcal

1.0

COOKING INSTRUCTIONS & NOTES

METHOD

Preparation:

Defrost the bun

Defrost the burger

Peel carrot into ribbons and place into iced water

Pick the herbs

Method:

1. In a bowl mix together the carrot, herbs, pickled red cabbage, fennel and onions - set to one side.
2. Season and lightly oil the burger and place onto a hot grill, turn to ensure even colour/charring - cook until core temperature is reached.
3. Cook the halloumi fries in a deep fat fryer at 180°C for 3 minutes until golden and crisp - drain well.
4. In a pan over a medium heat bring the sweet chilli sauce to a gentle boil - toss in the halloumi fries and glaze well until sticky.
5. Spoon half the halloumi fries onto the base of the bun, top with the burger and place the remaining the halloumi fries on top.
6. Dress the burger with the salad, add the bun top and spear with a skewer - serve!