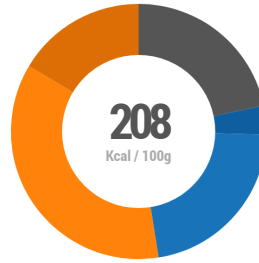


New York style deli burger

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

OVERVIEW ...



CALORIES:

25.7% Carbs

21.8% Protein

52.5% Fat

FOOD LABELLING...

Serves **1**

CONTAINS:



MAY CONTAIN:



RECIPE INGREDIENTS ...

QUANTITY:

DESCRIPTION:

METHOD:

132810 Alec Jarrett British 21 Day Aged Beef Burgers.. - BRAKES

BRITISH 21 DAY AGED BEEF BURGERS

BRAKES 227g

1 x Each

unchanged

129454 La Boulangerie Pre-sliced Vegan Brioche Style Burger Bun..

BRIOCHE ROLL

BRAKES 90g



Toasted

13010 Beef Tomatoes (19 Oct 2023)..

BEEF TOMATOES

BRAKES 25g

Sliced

N/A

114229 Little Gem Twin Pack..

LITTLE GEM TWIN PACK

BRAKES 20g

2-4 Leaves

unchanged

134323 Sysco Classic Vegan Mayo..

MAYONNAISE

BRAKES 20ml

unchanged

88933 Brakes English Mustard.. - BRAKES

ENGLISH MUSTARD

BRAKES 10ml

unchanged




71917 Brakes Emmental Cheese Slices..

EMMENTAL CHEESE SLICES

BRAKES 40g





2x Each

unchanged

115795 Kuhne Sauerkraut.. - BRAKES KUHNE SAUERKRAUT	BRAKES	30g		unchanged
70012 Sysco Essentials Cooked Sliced Smoked Turkey Breast (22 Jul 2... SLICED SMOKED TURKEY BREAST	BRAKES	28.4g <i>incl waste</i>	1x Each	unchanged
70016 Sysco Classic Wafer Thin Pastrami.. WAFER THIN PASTRAMI BRAKES	BRAKES	27.5g	2x Each	unchanged
126790 Kuhne Large Gherkins Tin.. LARGE GHERKINS TIN	BRAKES	35g		unchanged
130617 McCain Menu Signatures Gastro Chunky Chips.. - BRAKES CHIPS/FRIES	BRAKES	100g		 Deep fried in oil
9802 Sysco Classic Extended Life Rapeseed Oil.. RAPESEED OIL	BRAKES	6g	(auto-calculated)	 Used as a medi...
152132 Flavours Hot Mustard Rarebit Topper.. - BRAKES  152132 HOT MUSTARD RAREBIT TOPPER	BRAKES	30g	0.3 x Each	unchanged

PRODUCTS / PACK SIZES ...

1 Serving



 689g / 1442kcal
 # 1.0

COOKING INSTRUCTIONS & NOTES

METHOD

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

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