



Arthur Pipkins Burger Mix Recipe

46179 Arthur Pipkins Black Pepper & Red Onion Burger Mix

46163 Arthur Pipkins Chilli & Coriander Burger Mix

46162 Arthur Pipkins Roast Tomato & Jalapeno Burger Mix

95194 Arthur Pipkins Gluten Free Burger Mix & Chopped Onion

47375 Arthur Pipkins Cajun Burger Mix

	%	lbs	oz	kg
Meat	82.5	8	4	3.746
AP Burger Mix	7.5	0	12	0.340
Water/Ice	10.0	1	0	0.454
Total	100	10	0	4.54kg

Mixer Method

- Mince the meat through a coarse plate.
- Place in a mixing bowl.
- Add the Burger Mix. Mix well.
- Gradually add the water. Mix until absorbed.
- Re-mince through a 5mm plate.
- Form into required shape and size. Store refrigerated.

Bowl Chopper Method

- Mince the meat through a 5mm plate.
- Place in the bowl chopper. On a slow speed, sprinkle on the Burger Mix and chop until dispersed and the desired texture is obtained.
- On a high speed, gradually add the water and chop until the desired texture is obtained. (For a coarser texture, chop on a slow speed).
- Form into required shape and size. Store refrigerated

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