



## **Lamb Burger Recipe (78% Lamb)**

45832 Premium Lamb and Mint Burger Mix

	%	lbs	oz	kg
Lamb Meat (80VL)	82.5	8	4	3.746
Burger Mix	7.5	0	12	0.340
Water/Ice	10.0	1	0	0.454
<b>Total</b>	<b>100</b>	<b>10</b>	<b>0</b>	<b>4.54kg</b>

### **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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