**Arthur Pipkins Chilli and Lime Burger Mix B48021**

% lbs oz kg

Chicken Breast 42.5 4 4 1.930

Chicken Thigh 40.0 4 0 1.816

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.**
* **Form into required shape and size. Store refrigerated**