

Rustic Tuscan

BURGER



INGREDIENTS

Arthur Pipkins Gluten Free Burger Mix

AVO Rustic Tuscan Style Rub

Beef Trim



METHOD

1. Mince **4.1kg** of beef trim and mix **1x340g Arthur Pipkins Gluten Free Burger Mix** through.
2. Cold water can be added gradually while mixing until required consistency is achieved (optional).
3. Ball the burger mix into 110g portions and stamp out with hand press.
4. Coat the burgers with **AVO Rustic Tuscan Style Rub**.



SERVING SUGGESTION

1. Serve in a ciabatta roll with a fresh slice of beef tomato and lettuce for a light and fresh summer burger.



For allergen information, please refer to the relevant product specification.



OVEN/BBQ



FRIES AND SALAD

Punchy garlic, ripe tomato and fragrant basil and oregano combine to create a fresh yet savoury seasoning that brings warmth and character to a wide range of dishes.

Serve in a ciabatta roll with a fresh slice of beef tomato and lettuce for a light and fresh summer burger.