

Szechuan Street Spice

BURGER



INGREDIENTS

Arthur Pipkins Gluten Free Burger Mix

AVO Szechuan Street Spice

Beef Trim



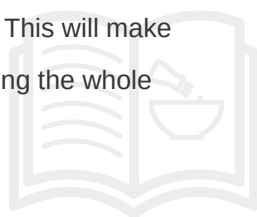
METHOD

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 Szechuan Street Spice**.



SERVING SUGGESTION

1. Serve on a bun with an Asian slaw. Finely slice/grate some red cabbage, white cabbage and carrot.
2. Mix with **4% AVO Soy & Sesame Lafiness**. This will make a nice, umami rich, Asian inspired slaw to bring the whole burger together!



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



OVEN/BBQ



FRIES AND SALAD

Built around rich garlic, warming chilli and fragrant star anise, this rub offers layered spice depth rather than aggressive heat. The flavour develops gradually, creating a rounded, savoury profile that feels bold and exciting while remaining balanced and approachable.