

LAMB AND MINT BURGER RECIPE

OLD TRADITIONAL SAUSAGE MIX GM0008

made
with



INGREDIENTS

6.350kg	Fresh Lamb Trim 65-75% VL
1.250kg	Old Traditional Sausage Mix
0.500kg	Iced Water Mint Flavoured
0.750kg	Glaze

8.850 kg Total

METHOD

1. Mince the meat through an 8mm plate,
2. Add one sachet of Old Traditional Sausage Mix and blend well.
3. Add iced water
4. Add Mint flavoured glaze
5. Mince the mixture for a second time
6. Press into 4oz burgers or larger if required

This recipe and processing information is accurate to the best of our knowledge.

We are not responsible for the outcome of any recipe used.

Photos are for illustrative purposes only.