

Burger & lobster

BURGER & LOBSTER'S
ORIGINAL BURGER



BURGER & LOBSTER BURGER: RECIPE CARD

In your Burger Kit you should receive the following per burger: Brioche Bun, 8 oz Nebraskan Beef Patty, Pickled Cucumber, Onion, Tomato, Iceberg Lettuce and B&L Secret Burger Sauce. For all allergen information head to: burgerandlobster.com/diy-kits/diy-kit-allergens/

PREPPING THE BEEF

The first thing you'll need to do is press your Nebraskan beef into a patty. To do this you'll need something flat and fairly close to the size of your vac pack portion of beef, we recommend a solid spatula or the bottom of a small saucepan.

It's important that you use even pressure when pressing the beef so you get an even shape, this will assist with giving you an even cook.

PREPPING THE BUN

Before you start cooking the patty, it's a good idea to make sure your bun and all the toppings are ready to go.

1. Cut the bun in half and lightly toast in your oven, 150°C should do for a couple of minutes. You'll need to keep your eye on it to stop it from burning.
2. On the bottom side of the bun place the burger sauce and shredded lettuce.
3. On the top side of the bun place the pickles, then the onions and finally the slice of tomato.

COOKING THE BURGER

Please remember that we recommend cooking your burger well done (centre of the burger should be 65°C).

1. Start by placing a frying pan over a gentle heat, you'll then need to add a little vegetable oil to the pan.
2. Season the burger with a little salt on both sides, once the pan is hot enough (you should see little wisps of smoke from the oil) place the burger in the pan. At this point you may need to press the patty down a little with a spatula to retain the burger's shape. Leave the burger for 1-2 mins, then flip.
3. Continue flipping the burger every 1-2 mins, this will ensure an even cook and allows you to build up an even crust on both sides. Your burger is done once it has reached an internal temperature of 65°C. If you don't have a thermometer, the burger should feel quite firm and springy.



Scan QR code to view a step-by-step recipe video.
burgerandlobster.com/diy-kits/how-to-make-a-burger/