

BRIOCHE BUN GLAZED PRE-SLICED

WITH HAMBURGER, CHEDDAR, TOMATO, CUCUMBER AND ROCKET.

INGREDIENTS

- ♥ Cheddar melt cheese
- ♥ Tomato slices
- ♥ Cucumber slices
- ♥ Rocket

METHOD

- 1 Pan-fry or grill the hamburger patty, season with pepper and salt.
- 2 Toast or grill cut-side of brioche buns. It brings more taste, texture and protects crumb against humidity of other ingredients.
- 3 Put a slice of cheddar cheese immediately on the fried patty side (immediately after the first side of the patty is cooked).
- 4 Assemble the burger and add a relish or mayonnaise kind of sauce of your choice / ketchup.

TIP Serve as side dish some oven-baked vegetable chips!

PRODUCTINFO

2104096

Brioche bun glazed pre-sliced



Shiny, soft brioche burger bun, pre-sliced.

86g Ø 12cm

2x12 68

40min.

THAW & SERVE


Baking passion