

# BRIOCHE BUN GLAZED PRE-SLICED

WITH CHAROLAIS BEEF BURGER, CHEDDAR, GUACAMOLE, BACON AND PICKLED RED ONION.

## INGREDIENTS

- "Charolais" beef burger
- Cheddar cheese
- Guacamole
- Bacon
- Little gem lettuce
- Pickled red onion
- BBQ sauce
- Butter






## METHOD

- 1 Turn on your barbecue and wait for your grill to heat up.
- 2 Add butter on both sides of the brioche buns & toast them on the grill for about 30 seconds.
- 3 Lay the burger on the grill and grill it for 2-4 minutes on one side, then flip and repeat on the other side.
- 4 Put a slice of cheddar cheese in the last 1-2 minutes of cooking and grill the bacon.
- 5 Assemble the burger: start with guacamole, followed by the burger with cheese, bacon and lettuce. Top with BBQ sauce & pickled red onion.
- 6 Close the burger, press a little. Serve

## PRODUCT INFO

2104096   
Brioche bun glazed pre-sliced



 86g  Ø 12cm  
 2x12  68  
 40min.

THAW AND SERVE

Shiny, soft brioche burger bun, pre-sliced.

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Baking passion

