

The ultimate steak burgers

Simply the best - here's why...

We produce our steak burgers in-house so we have full control over their quality.

We are proud to say that we make them using one thing and one thing only – 100% grass-fed, naturally reared beef steak.

Our aim was to make a steak burger that rivalled a steak for taste, texture and quality. To achieve this we tried a number of different grinds and mixtures and are proud to have succeeded in making the ultimate steak burgers.

We add absolutely nothing to our minced steak and you can really tell, these burgers have a natural meaty flavour, juicy texture and are so tender you can cut them using just a fork.

Our burgers have been designed for maximum taste and enjoyment and should be cooked, rested and seasoned like a steak - ask yourself the question 'how would I like my burger done?'. Not only are our steak burgers deliciously meaty they are healthy too as they have **no preservatives, no flavour enhancers, no added fat.**

As a rule of thumb, the fewer the ingredients in a burger the better. These new 100% pure steak burgers mean taste, enjoyment and health in a quality product. Grill or BBQ them. Serve with salad for a healthy meal that's low in salt and a good source of energising B vitamins and iron.

Dr. Chris Fenn, Nutrition Consultant



Recommended cooking methods:

1. **Pan fry** in a heavy frying pan or ridged griddle pan, **grill** or **barbecue**.

Recommended cooking times:

Steak Burger	Searing time per side in minutes
Classic Gourmet	2 - 2½
Grand Gourmet	3 - 3½
Mini Gourmet	
Carnivore's Gourmet	5 - 5½

Cook steak burgers as you would steaks. Do not forget to rest – see page 12.

Serve with:

- Tomato slices, shredded lettuce and thinly sliced onion
- Mushrooms sautéed in butter
- Crispy bacon and horseradish sauce
- Melted mature cheddar or blue cheese

Two quick delicious sauces:

Tomato basil sauce: Core 1 peeled tomato, dice into small cubes and mix with 20g chopped basil, 100g tomato ketchup and 10ml olive oil.

Red Pepper vinaigrette: Finely chop ¼ red pepper, 1 small shallot and 2 stalks of parsley. Mix with 50ml vegetable or chicken stock, 2 tbsp olive oil, 1 tbsp white wine vinegar and 1 tsp white sugar. Leave to marinate for 20 minutes then season to taste with salt and pepper.

Chef's tip:

To help your burger keep its shape during cooking, make a slight indentation in the centre with your thumb.

