



bleecker

4 double
cheeseburgers
at home

NATIONAL
Burger
AWARD
WINNER



@bleeckerburger



bleecker at home

commitment to the burger

BOX CONTENTS.

8 x 4oz Bleecker patties
4 x Bleecker buns
8 x American cheese slices
230ml House sauce - 130ml extra!
Bleecker seasoning
-
Keep beef, cheese and sauce
refrigerated until cooking.

RECOMMENDED EQUIPMENT.

30cm cast-iron frying pan
Stiff spatula
Two slot toaster or grill
Meat probe or timer

Any questions?
Talk to us @bleeckerburger

COOKING INSTRUCTIONS FOR ONE DOUBLE CHEESEBURGER.

1. Preheat the cast-iron skillet over medium heat with a small amount of oil.
2. Toast the buns in a toaster on its lowest setting. You want them light brown.
3. Add a zigzag of house sauce to the top and bottom bun, and set aside.
4. Open the beef packet, remove paper and sprinkle a generous amount of seasoning on both sides of each patty. Place in the hot pan and start your timer (guide below).
5. Flip the patties according to the timer and add one slice of American cheese to each patty.
6. Once time is reached, place one patty on top of the other and then onto the bottom bun.
7. Add the top bun, take your photo for Instagram and enjoy.

ALLERGEN INFO.

Bleecker Buns [wheat, barley, milk, eggs, sesame]
American Cheese Slices [milk]
House Sauce [eggs, celery, mustard]

MEAT TEMP.

Medium 66oC - 2 mins each side
Well Done 75oC - 3 mins each side

The FSA recommend cooking burgers thoroughly to well done.
Burgers served under may contain harmful bacteria that could cause food poisoning.