



BURGER PLATTER

Serves 8

INGREDIENTS:

Burgers

1.6 kg (16)

125 ml (½ cup)

45 ml (3 Tbsp)

16 g (8)

720 g (8)

375 ml (1½ cups)

180 g (1½ medium)

80 g

Burger patties, made using
Texan Value Burger R/P
(03110010)

Barbeque Marinade RTU
(07531040)

Oil, for frying

Cheese slices

Burger buns

Creamy Deli Sauce
(07611040)

Tomatoes, sliced

Lettuce

Jaffles

30 ml (2 Tbsp)

800 g (8)

16 g (8)

60 g (¼ cup)

720 g (16)

165 ml (⅔ cup)

250 ml (1 cup)

180 g (1½ medium)

50 g (½ small)

120 g (8 small)

Oil, for frying

Burgers patties, made using
Mom's Choice™ Burger R/P
(03289010)

Cheese slices

Butter/Margarine, softened

White bread slices/Burger buns

Creamy Deli Sauce
(07611040)

Sweet Chilli Sauce
(07662040)

Tomatoes, sliced

Red onion, thinly sliced

Gherkins, sliced

METHOD:

- 1 For the Burgers: Baste each burger patty with the Barbeque Marinade.
- 2 Heat oil in a non-stick pan and fry the burgers for 3-4 minutes on each side or until cooked through.
- 3 Place a slice of cheese on each of the patties while still hot.
- 4 In a heated pan, toast the inside of each burger bun until golden-brown.
- 5 Assemble the burgers by layering each bun base with the Creamy Deli Sauce, a patty with cheese, a patty without cheese, a slice of tomato and lettuce, and top with the other half of the burger bun.
- 6 For the Jaffles: Heat oil in a non-stick pan and fry the burgers for 3-4 minutes on each side or until cooked through.
- 7 Place a slice of cheese on each patty while still hot.
- 8 Preheat the jaffle iron over medium to high heat.
- 9 Spread the butter/margarine on the outside of each slice/bun.
- 10 Assemble by layering each slice of bread or bun with Creamy Deli Sauce, a patty with cheese, Sweet Chilli Sauce, a slice of tomato, onion and gherkin. Top with remaining bread slices or bun half.
- 11 Place the filled bun/sandwich in the jaffle iron and toast for 3-5 minutes on each side or until golden-brown.
- 12 Plate the burgers and jaffles on a serving platter.

Chef's Tip: Serve with curly fries seasoned with **Famous Chip Sprinkle** (08729010).