

Summer flavours

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FISH & CHIPS

Pollock fillets 93-119g	10 each
Middletons gluten free batter mix	250g
Water	300ml
Doves farm gluten free plain white flour	50g
Everyday Favourites Coated Medium Cut Fries, Skin Off	1.2kg

METHOD:

1. Place the batter mix in a bowl and add the water until you get the correct consistency.
2. Dust the Pollock in the flour then dip into the batter and deep fry for 10–15 minutes until golden and reaching 75°C.
3. Cook the chips at the same time until golden and soft.
4. Serve.

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Maize & sweetcorn bun	1
Everyday Favourites 80% American style beef burger	1
Farmstead smoked rindless streaky bacon	2 rashers
Monterey jack slices	1
Everyday Favourites pure Canadian maple syrup	10ml
Stokes bbq sauce	15g
Noël's sliced dill gherkins	15g
Romana lettuce	20g
Beef tomato	25g
Red onion	40g

CLASSIC AMERICAN BURGER

METHOD:

1. Toast the bun.
2. Chargrill the burger and cook the bacon until very crispy, melt the cheese on top of the burger quickly under a hot grill and top with BBQ sauce.
3. Build the burger as follows – burger base, lettuce, beef tomato, cheese & sauce topped burger, crispy bacon rashers, drizzle with maple syrup, top with rings of red onion, gherkin and the toasted burger top.

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