

The Steakhouse

Beef Burger, Creamy Truffle Sauce, Cheesy Rosemary Fries and Salad

Craft Burger 40-45 Minutes • 1 of your 5 a day



Potatoes



Dried Rosemary



Garlic Clove



Breadcrumbs



Grated Hard Italian Style Cheese



British Beef Mince



Chicken Stock Paste



Creme Fraiche



Truffle Zest



Baby Plum Tomatoes



Burger Buns



Baby Leaf Mix

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Baking tray, garlic press, bowl and saucepan.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Dried Rosemary	1 sachet	2 sachets	2 sachets
Garlic Clove**	2	3	4
Breadcrumbs 13	10g	20g	25g
Grated Hard Italian Style Cheese** 7 8	40g	60g	80g
British Beef Mince**	240g	360g	480g
Chicken Stock Paste	10g	15g	20g
Crème Fraîche** 7	75g	99g	150g
Truffle Zest	1 sachet	1½ sachets	2 sachets
Baby Plum Tomatoes	125g	190g	250g
Burger Buns 13	2	3	4
Baby Leaf Mix**	50g	75g	100g
Pantry	2P	3P	4P
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Water for the Breadcrumbs*	2 tbsps	3 tbsps	4 tbsps
Water for the Sauce*	150ml	225ml	300ml

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	657g	100g
Energy (kJ/kcal)	3642/870	554/132
Fat (g)	40.1	6.1
Sat. Fat (g)	20.1	3.1
Carbohydrate (g)	84.0	12.8
Sugars (g)	8.9	1.4
Protein (g)	46.6	7.1
Salt (g)	3.27	0.5

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 8) Egg 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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Eyes on the Fries

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide fries (no need to peel).

Pop the **fries** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, sprinkle over the **dried rosemary**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.



Make your Truffle Sauce

Meanwhile, heat a small saucepan on medium-high heat.

When hot, add the **water for the sauce** (see pantry for amount) and **chicken stock paste**.

Bring to the boil, then reduce the heat and simmer until reduced by half, 5-6 mins. Add the **crème fraîche**, bring to the boil and remove the pan from the heat.

Add the **truffle zest** and mix well to combine.



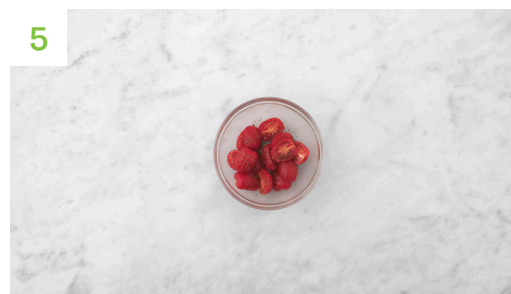
Shape the Burgers

Meanwhile, peel and grate the **garlic** (or use a garlic press).

In a large bowl, combine the **garlic**, **breadcrumbs**, **half** the **hard Italian style cheese**, the **salt** and **water for the breadcrumbs** (see pantry for both amounts), then add the **beef mince**.

Season with **pepper** and mix together with your hands.

Roll into even-sized balls, then shape into 1cm thick **burgers**, 1 per person. **TIP:** The burgers will shrink a little during cooking. **IMPORTANT:** Wash your hands and equipment after handling raw mince.



Start the Salad

Halve the **tomatoes** and pop into a medium bowl with a drizzle of **oil**. Season with **salt** and **pepper**, mix well, then set aside.

When the **fries** have 5 mins left, remove from the oven and sprinkle over the remaining **hard Italian style cheese**. Toss to coat, then return to the oven for the remaining time.

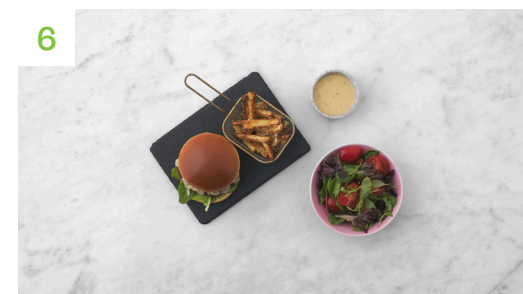
Meanwhile, halve the **burger buns** and pop them into the oven to warm through, 2-3 mins.



Time to Bake

Pop the **burgers** onto a baking tray.

Bake on the middle shelf until cooked through, 12-15 mins. **IMPORTANT:** The burgers are cooked when no longer pink in the middle.



Assemble and Serve

When you're ready to serve, top the **bun bases** with a small handful of **baby leaves**, then a **beef burger**. Drizzle over some of your **truffle sauce** (reheat first if needed), then sandwich shut with the **bun lids**.

Add the remaining **baby leaves** to the **tomato** bowl and toss together.

Serve your **craft burgers** with the **cheesy rosemary fries** and **salad** alongside. Pour the remaining **sauce** into a pot for dipping.

Enjoy!