

VEGAN CÔTE BURGER

Autumn ALC menu 2024

Grill main course

Wooden board | Chips pot | Blue striped paper x 2

- 1 each Frozen Vegan burger
10ml veg oil
- 30g Red onion jam - DK
- 1 each Vegan brioche bun
- 20g Vegan Truffle mayo - SR
- 2 leaves Baby gem - wash /drain
- 2 slices Tomato- sliced H2
- 10g Pickled cucumber - DK
- 1 ptn Frites (120g frozen frites)
pinch of salt

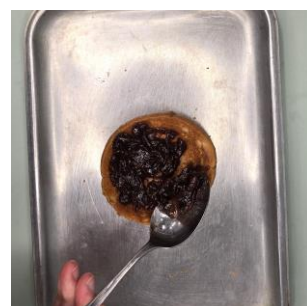


PREP JOBS

1. Vegan truffle mayo
2. Wash baby gem

METHOD

1. Drizzle the frozen vegan burger on both sides with veg oil, NO SEASONING & cook under salamander for 3 minutes on each side until core temp 75°C
2. Toast both slices of bun under the salamander.
3. Spread truffle mayo on the bottom, then baby gem, sliced tomato & pickled cucumber, add burger, warm red onion jam then top bun.
4. Serve as per picture



SAFETY STEPS