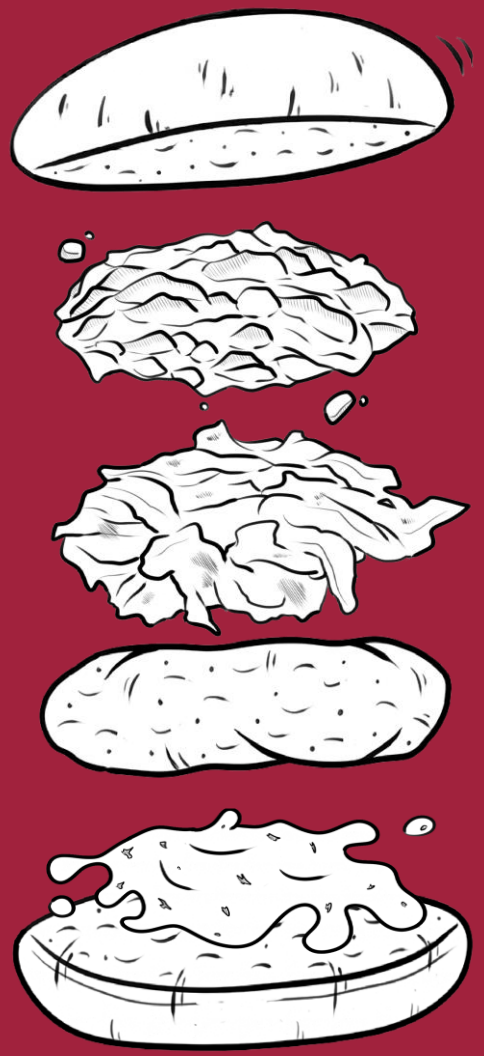
MASALA MASTERPIECE (FULLY COOKED)



1. Toasted Brioche Bun Top
2. Mango Chutney
3. Flat Onion Bhaji
4. Fully Cooked Beef Burger
5. Masala Sauce
6. Toasted Brioche Bun Bottom

WHAT TO DO:

1. Re-heat the Big Al's Fully Cooked Burger Patty, as per on pack instructions to a core temperature of 75°C.
2. Toast the Brioche Bun and layer the bottom bun with Masala Sauce.
3. Place the cooked Patty on top of the Masala Sauce.
4. Top with a crisp Flat Onion Bhaji and generously drizzle wih sweet Mango Chutney.

CREATE OUR SIGNATURE MASALA SAUCE:

In a bowl, mix natural yoghurt and masala curry paste. Finely chop onion, tomato, red chili and coriander and add to the yoghurt mix.
Season to taste with salt and lemon juice.