



Gourmet

THE ITALIAN JOB

BURGER



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KEPAK



1 Brioche Bun Top



2 Sundried Tomato Mayo



3 Shaved Parmesan



4 Mozzarella Cheese Slice



5 2 Slices Smoked Streaky Bacon



6 Big Al's Prime Burger



7 Rocket



8 Sundried Tomato Mayo



9 Brioche Bun Bottom

Ingredients:

Big Al's Prime Burger, Brioche Bun, 2 Slice Mozzarella Cheese, 2 Slices Smoked Streaky Bacon, 10g Shaved Parmesan, 20g Sundried Tomato Mayo, 10g Rocket

What To Do:

- 1 Cook Patty as per packaging.
- 2 For the mayo, chop 100g of sundried tomatoes finely and mix with 250g mayonnaise
- 3 To make bacon cook in oven at 180C for 15 minutes, turning halfway through
- 4 Toast bun, spread mayo evenly on both sides and place rocket on the bottom bun.
- 5 Place the patty on the rocket and top with the bacon.
- 5 Place the mozzarella then the parmesan on the bacon and finish with the top bun.



Elevated

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BURGER

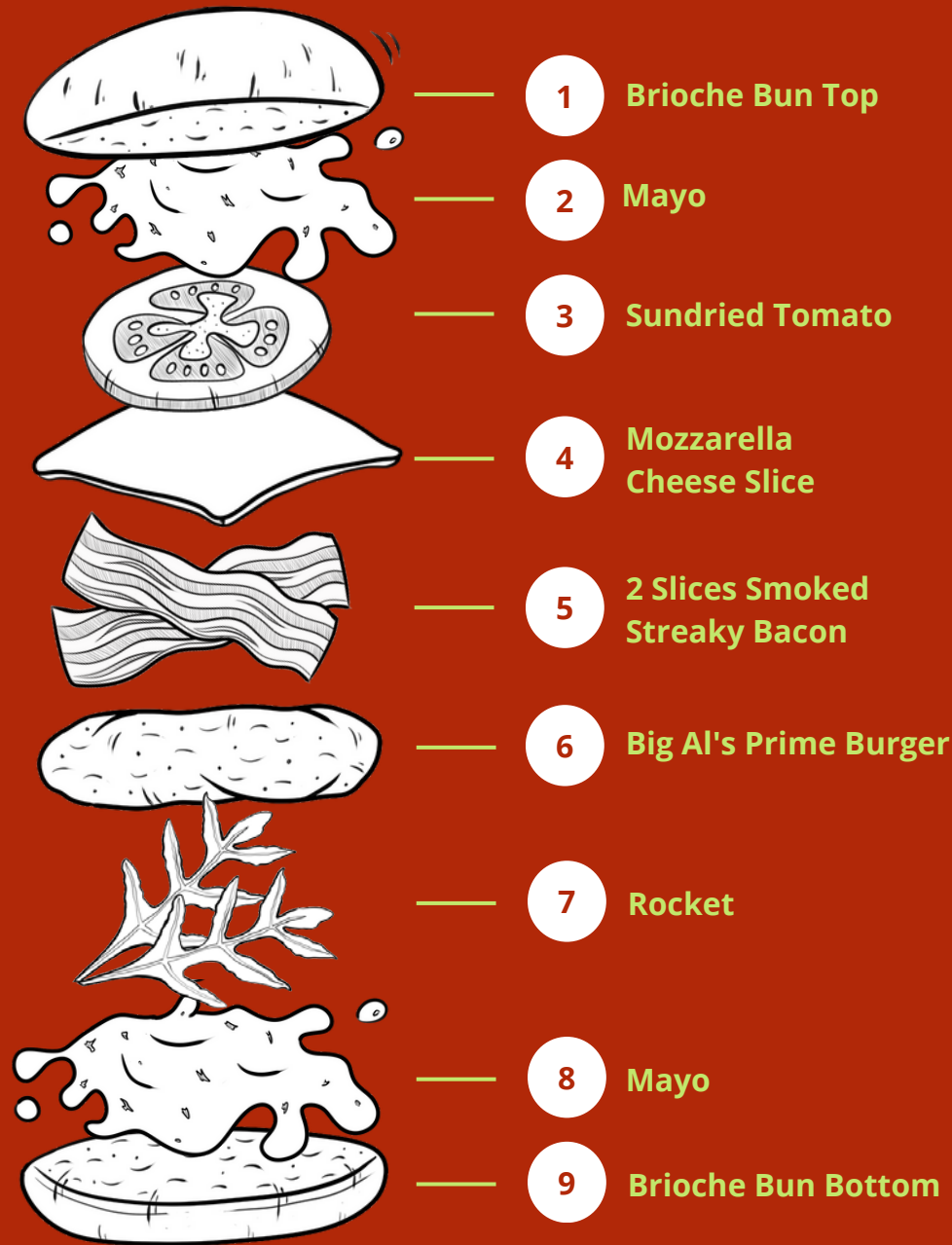
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Ingredients:

Big Al's Prime Burger, Brioche Bun, 2 Slice Mozzarella Cheese, 2 Slices Smoked Streaky Bacon, 10g Sundried Tomato, 20g Mayo, 10g Rocket

What To Do:

- 1 Cook Patty as per packaging.
- 2 To make bacon cook in oven at 180C for 15 minutes, turning halfway through
- 3 Toast bun, spread mayo evenly on both sides
- 4 Place sliced sundried tomato and then rocket on the bottom bun.
- 5 Place the mozzarella then the bacon on the patty and place on the rocket
- 6 Place top bun on to finish





Classic

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Ingredients:

Big Al's 6oz Flame Cooked Burger, Brioche Bun, 2 Slice Mozzarella Cheese, 2 Slices Smoked Streaky Bacon, 20g Garlic Mayo, 10g Shredded Lettuce

What To Do:

- 1 Cook Patty as per packaging.
- 2 To make bacon cook in oven at 180C for 15 minutes, turning halfway through
- 3 Toast bun, spread mayo evenly on both sides and place lettuce on the bottom bun.
- 4 Add the bacon to the patty
- 5 Place the mozzarella on the bacon and finish with the top bun.

