



NY STACK

Gourmet



BURGER

brought to you by
KEPAK

Ingredients:

2 Big Al's 6oz Flame Cooked Burger, Brioche Bun, 2 Slices Swiss Cheese, 10g rocket, 5g sliced red onion, 4 pickle slices, 30g honey mustard mayo, 2 slices tomato, 5g crispy onion

What To Do:

- 1 Cook patties as per packaging
- 2 Make Honey Mustard Mayo mix by mixing 10g honey with 5g American mustard and 50g mayo
- 3 Toast the Brioche bun and evenly spread the mayo on both sides
- 4 Place Rocket, onion then tomato on the bottom bun
- 5 Place Swiss cheese on top of each patty and place them on top of the salad
- 6 Place the pickle slices and crispy onions on top of the patty. Top off with the bun and enjoy!





NY STACK

Elevated



BURGER

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Ingredients:

2 Big Al's 4oz Flame Cooked Burger, Brioche Bun, 2 Slices Swiss Cheese, 10g lettuce, 4 pickle slices, 30g honey mustard mayo, 2 slices tomato, 5g crispy onion

What To Do:

- 1 Cook patties as per packaging
- 2 Make Honey Mustard Mayo mix by mixing 10g honey with 5g American mustard and 50g mayo
- 3 Toast the Brioche bun and evenly spread the mayo on both sides
- 4 Place lettuce then tomato on the bottom bun
- 5 Place Swiss cheese on top of each patty and place them on top of the salad
- 6 Place the pickle slices and crispy onions on top of the patty. Top off with the bun and enjoy!





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Classic



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Ingredients:

2 Big Al's 4oz Flame Cooked Burger, Brioche Bun, 2 Slices Swiss Cheese, 4 pickle slices, 10g mustard, 10g mayo, 5g crispy onion

What To Do:

- 1 Cook patties as per packaging
- 2 Toast the Brioche bun and spread the mustard on the top and mayo on the bottom bun
- 3 Place Swiss cheese on top of each patty and place them on top of the salad
- 4 Place the pickle slices and crispy onions on top of the patty. Top off with the bun and enjoy!

