



Gourmet

THE TOWER



BURGER

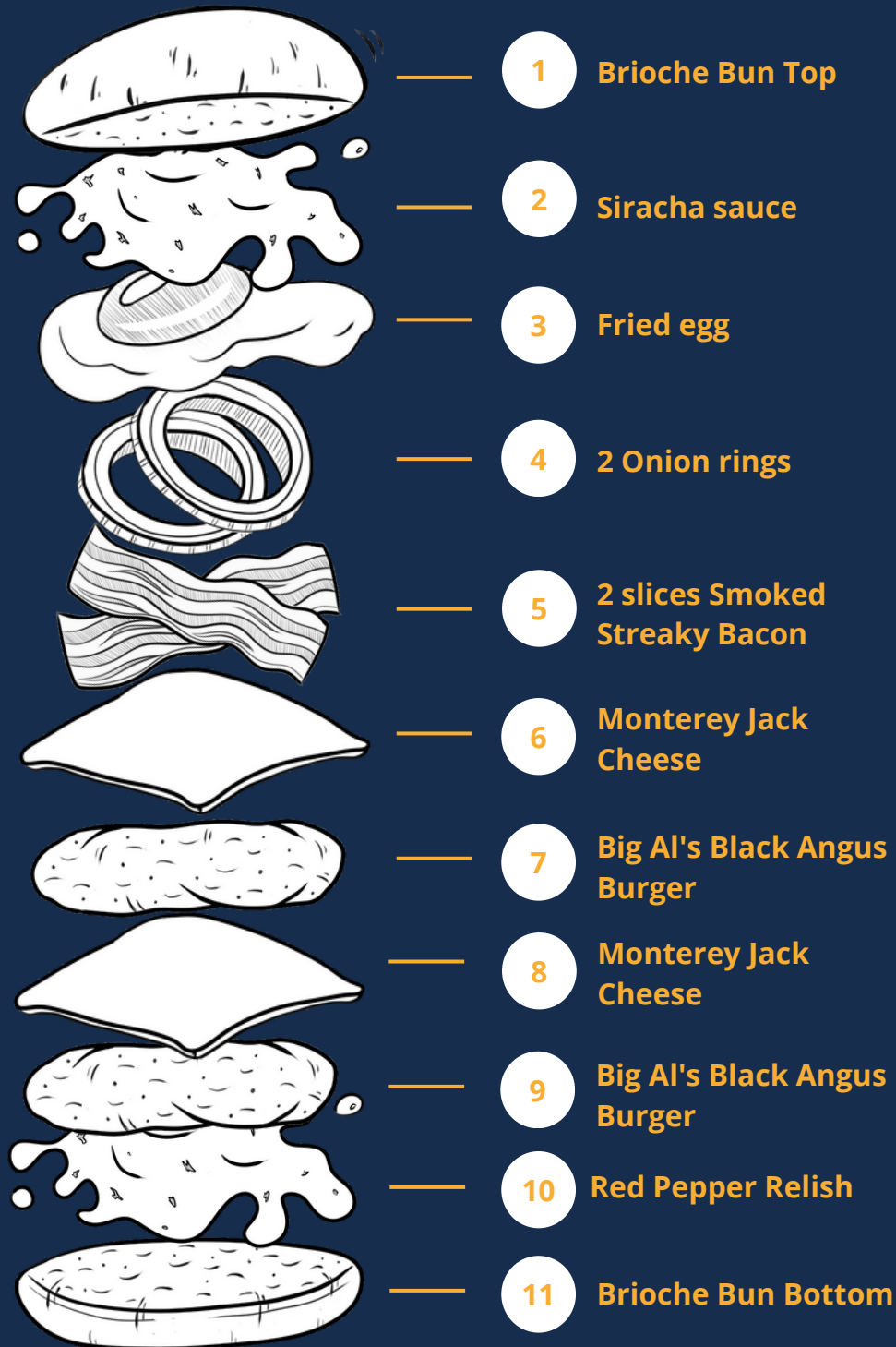
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Ingredients:

2 Big Al's Black Angus Burger, Brioche Bun, 2 Slices Monterey Jack Cheese, 2 Slices Smoked Streaky Bacon, 15g Red Pepper Relish, 10g Sriracha, 2 Onion Rings, 1 Fried Egg

What To Do:

- 1 Cook patties as per packaging.
- 2 To cook bacon, place on a lined baking tray and cook for 15 minutes at 180 C. Cook onion ring as per packaging
- 3 Toast the Brioche Bun and place the red pepper relish on the bottom bun
- 4 Place the cheese and then the bacon on the cooking patty. Cover with a bowl on the grill and steam with a dash of water
- 5 To fry the egg, place some oil on the hot plate crack an egg on, and cook until it is white keep sunny side up
- 6 Place the patties on the bottom bun, top with onion rings and egg
- 7 Finish with the siracha and then the top bun





Elevated

THE TOWER



BURGER

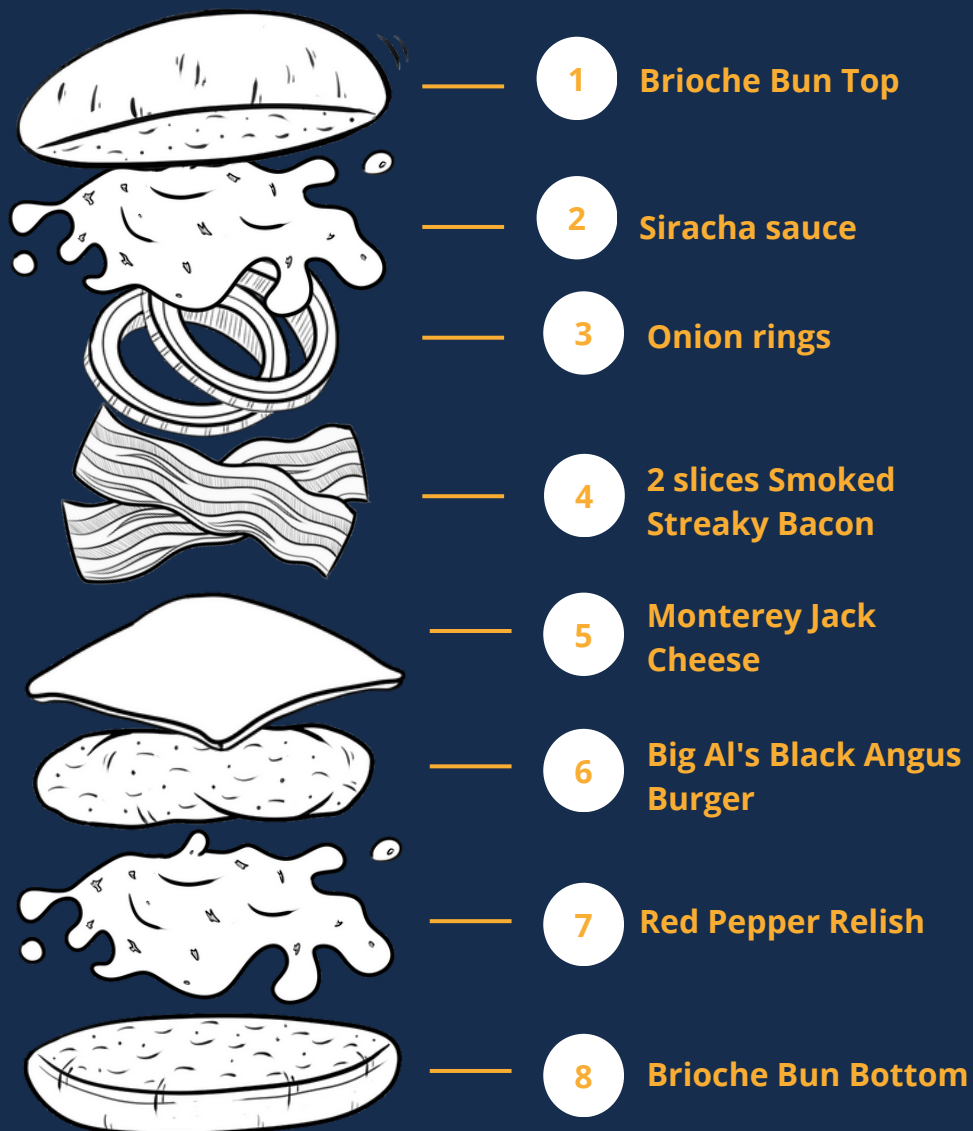
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- 3 Toast the Brioche Bun and place the red pepper relish on the bottom bun
- 4 Place the cheese and then the bacon on the cooking patty. Cover with a bowl on the grill and steam with a dash of water
- 5 Place the patties on the bottom bun, top with onion rings
- 6 Finish with Sriracha and top off with the bun. Enjoy!





Classic

THE TOWER



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What To Do:

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- 3 Toast the Brioche Bun and place the red pepper relish on the bottom bun
- 4 Place the cheese and then the bacon on the cooking patty. Cover with a bowl on the grill and steam with a dash of water
- 5 Place the patty on the bottom bun
- 6 Finish with Sriracha and top off with the bun. Enjoy!

