



STREET FOOD BURGER RECIPES

AMERICANA BRIOCHE BUN

# AMERICAN SHORT RIB BURGER



**93%**  
of consumers  
would try a street food  
filled burger bun



## STEP-BY-STEP GUIDE TO BURGER BUILD SUCCESS:

1



Defrost your bun for approx. 60 mins

2



Toast the inside of your bun lid and base

3



Season the beef patty with salt & pepper and cook in a hot griddle pan for 3 – 4 mins per side

4



When the burger is almost cooked, top with the slice of American cheese and allow to melt

5



While the burger is cooking, heat the pulled beef short rib mixed with the bbq sauce and then top the burger once fully cooked

6



Also while the burger is cooking, warm the cheese sauce through and when bubbling, add & stir through the cooked macaroni. Place on top of the mac & cheese.

7



Add the caramelised white onion

8



Finally top with the toasted lid of the bun and serve

**TOP TIP**

*STEAM YOUR BUN LID UNDER A CLOTH TO PUFF IT UP TO THE MAX AND GET THAT INSTAGRAMMABLE FINISH AND INFUSE WITH ANY FILLING FLAVOURS YOU STEAM WITH IT*

## INGREDIENTS

- 1 Americana Brioche Bun
- 165g beef patty using 15% fat beef mince
- 45g cheese sauce
- 40g cooked macaroni
- 1x slice American cheese
- 60g pulled beef short rib
- 2tbsp BBQ sauce
- 50g of caramelized white onion