

Product Information

Description

The Vegan Burger Blend is designed to make a veggie burger without Soy, Wheat or E-numbers, simply just add oil and water, form, cook and serve.

Suitable for those with Coeliac Disease.

Certified by Coeliac UK product CUK-M-198.

Brand: Middleton Catering Mixes

Description: Vegan Burger Mix

Pack Size: 2kg

Storage: Ambient

Order Code: V554

(Internal Code: Y100)



Shelf Life

1 month from the date of opening, re seal tightly.

Portion Yields

2kg bag makes approx 46 patties.

The cost per portion approximately £0.50p.

Compliance

Manufactured in a factory accredited to BRC Standards

Features and Benefits

Suitable for those with Coeliac disease

Suitable for Vegetarians

Suitable for Vegans

Nutritional Information

Nutritional Information	100g as sold
Energy (kJ)	1264
Energy (kcal)	305
Fat (g)	5.0
of which Saturates (g)	1.0
Carbohydrate (g)	36
of which Sugars (g)	6.8
Fibre (g)	20.0
Protein (g)	21.0
Salt (g)	4.5

Ingredients

Millet, Linseed Flour (partially de-oiled), Carrot Fibre, Pumpkinseed Protein, Beet Fibre, Tomato, Basil, Onion, Salt, Pepper.

Allergens

For allergy advice see ingredients in "bold" and UPPERCASE

Make Up Instructions

YIELD:

Ingredients	Quantity
Vegan Burger Mix	42g
Water	50g
Oil	8g

1. Weigh out required amount of dry mix into a mixing bowl.
2. Measure out water and oil in a jug and add to mixing bowl.
3. Combine all ingredients until thoroughly mixed.
4. Form a burger patty of required size.
5. Place in the refrigerator overnight for colour to develop.
6. Fry in a pan using a little moderately hot oil.

INSTRUCTIONS FOR COOKING IN A RATIONAL OVEN:

YIELD:

Ingredients	Quantity (small)	Quantity (full tub)
Vegan Burger Mix	84g	2kg
Water	110ml	2440ml
Oil	16ml	384ml
Yield	Approx: 2 x 100g burgers	Approx: 48 x 100g burgers

Follow points 1-5 as above, then:

6. Select the steam roast setting on Rational oven.
7. Place burgers on a lined baking tray and oven for 10 – 12 minutes.
8. Serve as required.