



BEEF · MUSHROOM



MOO-SHROOM
-BURGER-

The text "BEEF · MUSHROOM" is arched over a stylized illustration of two mushrooms. Below the illustration, the words "MOO-SHROOM" and "-BURGER-" are written in a large, bold, distressed font.



CLASSIC BURGER BUILD

INGREDIENTS

Brioche Bun 5.5"

Moo-shroom Burger

15g Mayo

1 x Gouda Cheese Slice

10g Mixed Leaves

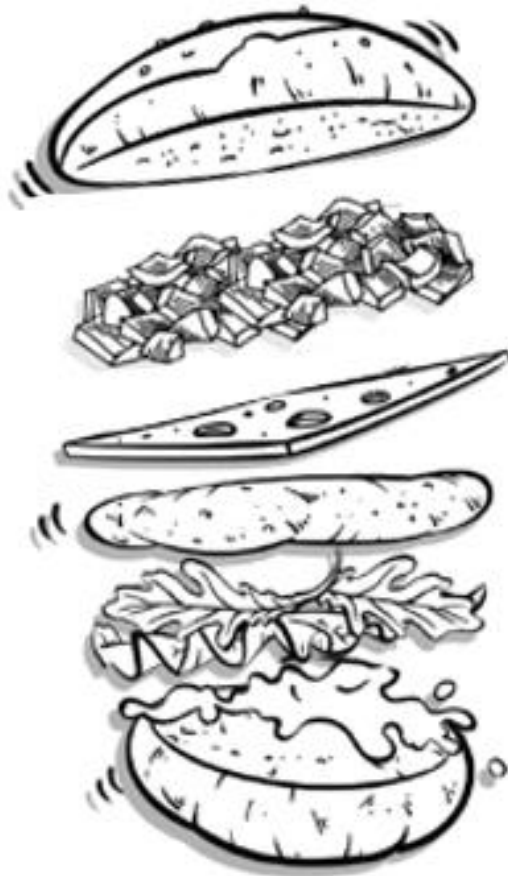
2 x Crispy Onions

COOKING THE MOO-SHROOM BURGER

Remove burger from packaging and place on a hot plate or skillet.

Cook as follows:

Place the burger on a preheated hotplate/skillet & cook for **7.5-8.5 mins** OR until a core temperature of **75°C** is reached.



1. Toast the brioche bun

2. Crispy onions

3. Gouda cheese melted

4. Cooked Moo-shroom Burger

5. Mixed leaves

6. Mayo on the bun bottom

Or why not try chopped for loaded fries...

Fries topped with grated mild cheese, chopped Moo-shroom Burger, crispy onions and aioli

