



BEEF · MUSHROOM

A detailed line-art illustration of two mushrooms, one slightly behind the other, positioned between the words "BEEF · MUSHROOM" and "MOO-SHROOM".

MOO-SHROOM
-BURGER-



THE PERFECT BURGER BUILD

INGREDIENTS

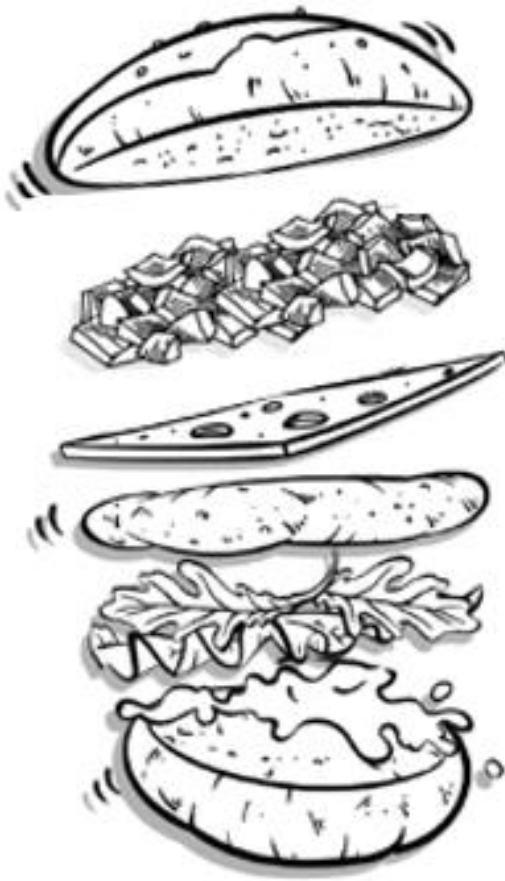
Brioche Bun 5.5"	Gouda Cheese Slice
15g Mayo	Onion
10g Mixed Leaves	Mushrooms
Moo-shroom Burger	Bacon bits

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

3. Sautéed mushrooms, onions (&bacon bits)

4. 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 Sautéed mushrooms, onions (& bacon bits) mix and aioli

