



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



STREET FOOD BURGER RECIPES

AMERICANA BRIOCHE BUN

MEXICAN CHIPOTLE CHICKEN 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



Spread the sour cream over the bottom of the toasted bun

4



Top with shredded lettuce

5



Bash the chicken with a rolling pin to 15mm thickness. Mix the chipotle paste with half the lime juice, salt & pepper and spread over the chicken. Cook the thighs in a hot griddle pan for approx. 4-5 mins per side and then shred.

6



Warm the nachos cheese and add on top

7



Make the guacamole by mashing the avocado with the remaining lime juice, add the diced tomatoes, jalapenos, garlic and salt & pepper. Add on top.

8



Top with the pickled red onions

9



Finally top with the toasted lid of the bun and serve

INGREDIENTS

- 1 Americana Grill Marked Burger Bun
- 2x 90g boneless skinless chicken thigh fillets
- 2tsp chipotle paste
- 1x lime, juiced
- 20g nacho cheese sauce
- 1/2 avocado
- 2x cherry tomatoes, diced & seeds removed
- 2x pickled jalapenos, diced
- 1/2 garlic clove, finely grated
- Handful of shredded lettuce
- 1tbsp sour cream
- 50g pickled red onions

TOP TIP

TOAST YOUR BUN TO CREATE A BARRIER FOR THE FILLINGS - NO ONE WANTS A SOGGY BUN!



STREET FOOD BURGER RECIPES

AMERICANA BRIOCHE BUN

VEGAN GINGER TOFU BURGER WITH ASIAN SLAW



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



Make sriracha mayo by combining the vegan mayo, sriracha, 1tsp of lemon juice and half the garlic

4



Press and remove excess moisture from the tofu patty. Add to a mix of soya milk, half the soya sauce and let sit for 10 mins, turning occasionally. Then thoroughly coat in a mix of the corn starch, paprika, half of the garlic powder, onion powder, fresh ginger, salt & black pepper. Cook in a high-sided pan in the sunflower oil over medium-high until the temperature, turning occasionally for about 5-7 minutes. Add to the burger.

5



Make Asian slaw by combining the cabbage, red chili, carrot, and spring onions, remaining soy sauce, rice vinegar and sweet chilli sauce. Carefully add on top.

6



Finally top with the toasted lid of the bun and serve

TOP TIP

TOAST THE INSIDE OF YOUR BUN IN GINGER OR CHILLI INFUSED OIL FOR ADDED FLAVOUR

INGREDIENTS

- 1 Americana Gourmet Burger Bun
- 170g extra firm tofu patty
- 30ml unsweetened soy milk
- 4tbsp soy sauce – divided into two
- 10g all-purpose flour
- 1tbsp cornstarch
- ¼ tsp paprika
- ¼ tsp garlic powder – divided into two
- ¼ tsp onion powder
- Thumb size piece of fresh ginger (grated)
- 100g red & green cabbage, thinly sliced
- 1x red chilli, sliced
- 1x carrot sliced into ribbons
- 3x spring onions, finely chopped
- ¼ tsp rice wine vinegar
- 35g sweet chilli sauce
- 30g vegan mayo
- 1tsp sriracha
- 1x lemon, juiced
- Sunflower oil – enough for ½ inch in a large high-sided pan
- Salt & black pepper