

Caledonian Burger



VideoSPEC

CFF / **5** 1 x whisky sauce, served in a warm 2oz ramekin

5 mins / 3 mins defrosted

OR

1 min 10 secs
/ 45 secs defrosted

3

2 x 3oz beef burgers

2 mins 30 secs

CFF

1 x scoop chips (275g frozen weight)

3 mins 15 secs

CFF

6 x onion rings (served on the side)

2 mins

5

1/2 x haggis

45 secs

3

1 x burger bun

(BUN MUST BE TOASTED INSIDE ONLY)

1 x burger skewer

Remove metal clips from Haggis packaging and discard. This needs to be done away from any ready to eat foods.

NB: If heating sauce sachets in a microwave, use clean scissors to cut a small hole near the top of the sachet. Do not cut all the way through. Stand the sachet upright in a microwaveable jug before heating.



- 15g x lettuce
- 2 x tomato slices – Do not use the ends
- 2–3 x red onion rings halved (15g)

BUILD ORDER

Skewer
Burger bun top
Haggis
Burger
Red onion
Tomato
Lettuce
Burger bun base

