



DISPLAY CONDITIONS

Ambient



CATEGORY

Other Products



OCCASION

BBQ, Celebration, Festive,
Summer



FINISHED PRODUCT

Ocassion Bread

GOLDEN SAUCE BURGER AND POTATO WEDGES

INGREDIENTS

Group A

Ingredient	KG
Bakels Golden Sauce	0.300
Japanese Mayo	0.100
Total Weight:	0.400

Group B

Ingredient	KG
Burger Bun	-
Sliced Cheese	-
Red Capsicum	-
Tomatoes	-
Lettuce	-
Meat Patty	-
Potato Wedges	-
Total Weight:	0.000

METHOD

1. Combine Golden sauce with Japanese Mayo together and mix well.
2. Heat the olive oil in a frying pan, cook the Beef patties on a hot pan for 5-6 minutes on each side. While the second side is cooking, lay a slice of cheese on top to melt slightly.

3. Meanwhile, lightly toast the cut-sides of the buns. Spread the bun on both sides with Salted Egg Mayo. Fill the bun with lettuce, capsicum and tomato slices. Serve with Salted Egg Mayo.

Cara-cara

1. Mayonis Telur Masin - satukan sos emas dengan Mayo Jepun bersama-sama dan gaul rata.
2. Panaskan minyak zaitun dalam kualiti, masak patties daging dalam kualiti panas selama 5-6 minit pada setiap sisi. Semasa bahagian kedua memasak, letakkan sekeping keju di atasnya untuk cair sedikit.
3. Sementara itu, bakar ringan bahagian potong roti. Sapukan roti pada kedua-dua belah dengan Salted Egg Mayo. Isikan roti dengan hirisan salad, capsicum dan tomato. Hidangkan dengan Mayo Telur Masin.