

THE MERRYWELL

CULINARY RECIPE CARD

"GOOD TIMES ON TAP"
 8 WEIGHTMAN STREET – SOUTHBANK – MELBOURNE - VICTORIA – 3006
 Telephone ; 9292 PINT (7468) – www.themerrywell.com.au

THE PERFECT BURGER – OUR MERRYWELL BURGER – “BEST OF” 2013 & 2014



QTY	U/M	INGREDIENTS :-	Specification :-
serves 4 guests			
350	grams	Premium Black Angus Chuck Rib Meat	Trimmed of all sinew - chilled
150	grams	Black Angus Rump Cap Meat	Trimmed of all sinew - chilled
200	grams	Beef Fat Cap	Trimmed of all sinew - chilled
4	each	Damper Bun	Fresh, soft white roll
60	grams	Butter	Clarified
80	grams	B&B pickles	House-made
100	grams	The Merrywell Special Sauce	House-made
2	each	Tomato, ripe Roma	Sliced
100	grams	Iceberg Lettuce	Shredded
8	slices	Cheese, White Cheddar	Sliced
16	rashers	Bacon	Streaky, crispy

Method :-

Firstly start by having the meat super chilled, possibly even place in the freezer for 2—30 minutes prior to grinding the meat, reason being that grinding generates heat, and heat melts fat, and if this happens the fat will emulsify the meat instead of being evenly distributed thru the burger patty.

Pass thru the meat grinder and form into the desired size for your patty, set in the refrigerator to rest for a few minutes, do not over mix or over work the meat as that will cause the meat to go mealy and tough. Season the patty with Salt & freshly ground black pepper and place on a hot grill or griddle turning once, and cook till nice and pink, medium rare in steak language, remove from the grill and allow to sit on a wire rack for a few minutes, this allows the proteins in the meat to rest and relax allowing it to be more tender, also allowing for the juices to re-penetrate the meat.

In the meantime, take your bun, cut in half and brush with the clarified butter, toast on the hot grill or griddle before spreading Special Sauce on the bottom half, followed by topping it with the pickles, sliced tomato and shredded iceberg lettuce.

Now take your rested burger and again touch on the hot grill / griddle to heat up again and cook a little further, top the burger with the crispy bacon and the sliced cheese and melt under the salamander, finish with the toasted bun top and place onto the garnished bun bottom,

Serve immediately.