

Burger

B I B L E





Simplot's Culinary Centre was opened in 2012 with a passion for food at its core. The centre brings together the skills of Chefs and Culinary Technologists with state-of-the-art equipment to develop recipes and ideas that are delicious and on-trend. We work hard testing our recipes so you can be confident that they deliver every time.

With the growing popularity of informal dining the burger is reigning supreme! So we have gathered together our best burger recipes to provide you with the perfect burger for every occasion.

We hope you enjoy the Burger Bible as much as we did developing it.

Regards and Good Cooking,

David White
Executive Chef, Simplot Australia

SLIDERS



BEEF SLIDER RECIPE

Culinary Select Angus Beef Slider
3g rocket
1ml olive oil
1ml balsamic vinegar
6g roasted red capsicum

CHICKEN SLIDER RECIPE

Culinary Select Panko Crumbed Chicken Schnitzel Slider
Asian coleslaw (shredded carrot, red cabbage, green cabbage, spring onions, coriander)
7ml Asian style dressing
Sweet chilli mayonnaise (mayonnaise, sweet chilli sauce, lime juice, lime zest)



11465, 10881

PANKO CRUMBED CHICKEN SCHNITZEL and ANGUS BEEF SLIDERS

Two very versatile menu solutions to bring these on-trend mini burgers to your menu. The beef slider is made with Australian Angus beef and the chicken slider is coated with a delicious panko crumb. Treat your customers with these mini burgers, served as a tapas, finger food or light snack.

IDEAL *for*

cafés, bistros, canteens, catering and sport event facilities

Serving suggestion

←↙ GREEK



11637

AUSSIE CLASSIC BEEF BURGER 85g

A tasty Aussie Classic Burger developed by chefs using Australian beef. Delivering a quality, tender patty with the perfect balance of seasoned Australian beef and onion. No added preservatives and no artificial flavours, halal certified, par-cooked for your convenience. It's perfect for faster and more efficient cooking.

IDEAL



cafés, bistros, pubs, clubs, takeaways,
schools, catering, hotel and stadiums

Serving suggestion

RECIPE

Culinary Select Aussie Classic Beef Burger 85g
Crusty hamburger bun
25g tzatziki
25g finely shredded iceberg lettuce
35g sliced tomato
25g thinly sliced feta cheese
4 small mint leaves

THE ULTIMATE DELUXE BURGER



RECIPE

Culinary Select Aussie Classic Beef Burger 120g

Seeded hamburger bun

15g mixed lettuce leaves

50g roasted red capsicum strips

15g thinly sliced prosciutto

50g sliced tomato

20g sliced mushrooms

1 egg



11638

AUSSIE CLASSIC BEEF BURGER 120g

A tasty Aussie Classic Burger developed by chefs using Australian beef. Delivering a quality, thicker, meatier patty blended with the perfect balance of seasoned Australian beef and onion. No added preservatives and no artificial flavours, halal certified, par-cooked for your convenience. A great base to create the ultimate burger.

IDEAL *for*

cafés, bistros, pubs, clubs, takeaways,
schools, catering, hotel and stadiums

Serving suggestion

Spinach + Ricotta



40960

SPINACH & RICOTTA BURGER 100g

A flavoursome vegetarian offering filled with spinach, ricotta and mozzarella with a crispy coating - a vegetarian's delight! Par-cooked for your convenience. Serve with aioli and a delicious mini baguette as an easy menu option.

IDEAL *for*

cafés, bistros, canteens, hospitals, nursing homes, takeaways, hotels, high volume catering, sport event facilities and entertainment leisure facilities

Serving suggestion

RECIPE

I&J Spinach & Ricotta Burger 100g

Mini baguette

20g aioli

25g mixed lettuce leaves

10g cucumber ribbons

10g carrot ribbons

Vegetable

BURGER



RECIPE

I&J Vegetable Pattie 113g
Ciabatta style bun
20g mayonnaise
15g oakleaf lettuce leaves
30g sliced tomato
10g sliced red onion
10ml sweet chilli sauce



VEGETABLE PATTIES 113g

41957

A delicious vegetable pattie jam-packed with garden vegetables for everyone's enjoyment! I&J Vegetable Pattie contains a vibrant mix of corn, carrot, peas, onion and potato, lightly coated in a golden crumb and par-cooked for your convenience. It's perfect as a no fuss vegetarian menu solution.

IDEAL *for*

cafés, bistros, canteens, hospitals, nursing homes, takeaways, hotels, high volume catering, sport event facilities and entertainment leisure facilities

Serving suggestion

Classic HAMBURGER



IQF HAMBURGER 100g

07445

A value packed, uncooked, seasoned hamburger designed for high volume event catering and food vans. Individually quick frozen for your convenience to create a classic hamburger with lettuce, tomato and tasty cheese with tomato sauce and American mustard in a hamburger bun.

IDEAL *for*

high volume event catering, food vans, canteens, hospitals, takeaways and sport event facilities

Serving suggestion

RECIPE

Colonial Farm IQF Hamburger 100g
Hamburger bun
40g shredded iceberg lettuce
20g sliced tasty cheese
50g sliced tomato
10ml tomato sauce
5ml American mustard

DOUBLE QUARTER POUND BURGER



RECIPE

2 x Colonial Farm Quarter Pound Hamburgers 113g
Sesame seed hamburger bun
2 x 20g tasty cheese slices
30g sliced pickles
50g sliced tomato
15ml tomato sauce
7ml barbeque sauce



07447

QUARTER POUND HAMBURGER 113g

The original value packed, uncooked, seasoned hamburger designed for when a large size is required. Be creative and make a double quarter pound burger jam packed with pickles, tomato and tasty cheese in a sesame seed hamburger bun.

IDEAL *for*

high volume event catering, food vans, canteens, hospitals, takeaways and sport event facilities

Serving suggestion

double
decker



07450
07446

FULLY COOKED LEAN BURGER 90g and FULLY COOKED BURGER 75g

Looking for a lean burger that is full of flavour? Try our traditional sized burger made with quality beef and fully cooked to seal in our famous flavour. Fully cooked for your convenience, simply heat and serve with lettuce, tomato, pickles, drizzle with tomato sauce, mayonnaise and double stack to create the famous DOUBLE DECKER!

IDEAL



high volume event catering, food vans, canteens, hospitals, takeaways and sport event facilities

Serving suggestion

RECIPE

2 x Colonial Farm Fully Lean Cooked Burgers 75g
Sesame seed hamburger bun
20ml low fat mayonnaise
15g coral lettuce leaves
50g sliced tomato
15ml tomato ketchup
15g sliced pickles
10g sliced red onion

THE GREAT AUSSIE BURGER



RECIPE

Colonial Farm Great Aussie Burger 120g
Flour dusted damper hamburger bun
10g butter lettuce leaves
Tasty cheese slice
50g sliced tomato
50g caramelised onions
40g beetroot slices
Egg



07478

GREAT AUSSIE BURGER 120g

A value house style burger patty, made with select beef mince, chunks of onion, and a touch of seasoning, par-cooked for convenience. Serve with an egg, beetroot, caramelised onion, tomato, tasty cheese and lettuce to create THE GREAT AUSSIE BURGER!

IDEAL *for*

high volume event catering, food vans, canteens, hospitals, takeaways, sport event facilities and entertainment leisure facilities

Serving suggestion

DESCRIPTION

STATUS

PREPARATION METHODS

Culinary Select Panko Crumbed
Chicken Schnitzel Slider Kit
11465 | 2.8kg | 40 x 70g

Cooked chicken
Baked brioche bun



Culinary Select Angus Beef Slider Kit
10881 | 2.4kg | 40 x 60g

Par cooked patty
Baked brioche bun



Colonial Farm Fully Cooked Burger
07446 | 4.5kg | 60 x 75g

Fully Cooked



Colonial Farm Fully Cooked Lean Burger
07450 | 4.3kg | 48 x 90g

Fully Cooked



Colonial Farm Great Aussie Burger
07478 | 5.8kg | 48 x 120g

Par-Cooked



Culinary Select Aussie Classic Beef Burger
11637 | 3 x 1.7kg | 60 x 85g

Par-Cooked



Culinary Select Aussie Classic Beef Burger
11638 | 3 x 2.4kg | 60 x 120g

Par-Cooked



I&J Spinach & Ricotta Burger
40960 | 3kg | 30 x 100g

Par-Fried



I&J Vegetable Patties
41957 | 4.09kg | 36 x 113g

Par-Fried



Colonial Farm IQF Hamburger
07445 | 4.8kg | 48 x 100g

Uncooked



Colonial Farm Quarter Pound Hamburger
07447 | 5.4kg | 48 x 113g

Uncooked

