



breakfast sausage pattie

pan fry/griddle/bbq



cooking time from: 8 minutes

method

Remove the patties out of the packaging and pat away excess moisture.

Pre heat your heavy based frying pan, griddle or BBQ until very hot.

Lightly oil the patties with a little poultry fat or oil then cook over high heat until nicely coloured, then reduce heat and carry on cooking for around 3 minutes each side until firm to touch and thoroughly cooked, the core temperature of the burger should be 75°C.

For extra luxury add a knob of unsalted butter for the final minute or two cooking and baste over the patties.

serving suggestions

Serve in a toasted brioche bun, with a runny fried egg, crispy bacon and your favorite ketchup.

for best results, pan fry this cut

Core Temperatures	Minimum	After Resting
Well Done	75°C	75°C



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