



# the artisan pork burger

fry/grill/griddle/bbq



*cooking time from: 8 minutes*

## method

Remove the burgers out of the packaging & 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 for around 4 minutes each side until firm to touch & thoroughly cooked, the core temperature of the burger should be 70°C.

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

## servicing suggestions

Serve in a toasted brioche bun, with pickles, melted mature cheddar cheese, ketchup & fried onions.

## for best results, fry this cut

Core Temperatures	Out of the Oven	After Resting
Well Done	75°C	75°C

The core temperature is measured from the centre of the meat. For perfect cooking and measuring internal temperatures, we recommend a 'Meater+ Wireless Thermometer'. Available in our pantry now.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!



*Jeff Baker*

Executive Development Chef

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