

Cheese Burger

Cuisine: **English**
Food category: **Beef**



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Company: **Retigo**



Program steps

Preheating: 245 °C

1

 Hot air

 0 %

 Termination by time

 00:07 hh:mm

 230 °C

 100 %



Ingredients - number of portions - 4		
Name	Value	Unit
Beef paties	4	pcs
Bread Rolls	4	pcs
baby romaine lettuce	1	pcs
Tomatoes	4	pcs
Gherkins - Sliced	12	pcs
Cheese slices	4	pcs
smoked streaky bacon	12	pcs

Nutrition and allergens	
Allergens: Gluten, Milk, pork	
Minerals: Calcium, Magnesium, Phosphorus, Potassium	
Vitamins: Folate, Vitamin A, Vitamin B12, Vitamin C, Vitamin K	
Nutritional value of one portion	Value
Energy	0 kJ
Carbohydrate	0 g
Fat	0 g
Protein	0 g
Water	0 g

Directions

Place the retigo Vision Express Grill tray into the oven with a solid gn tray underneath to catch any fat, set the oven to the above settings, when ready place the meat patties onto the retigo Vision Express Grill tray. 1 minute before the cooking finishes, place the cheese slices onto the top of the burgers.

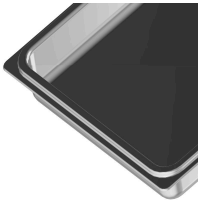
When cooking has finished, take out of the oven and build your burger.

Serve with chips or french fries.

Recommended accessories



Vision Express Grill



GN container Stainless steel full