

*Burger & lobster*

BURGER & LOBSTER'S  
HOLY FU\*K BURGER



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## RECIPE CARD

In your Holy Fu\*k Burger Kit, you should receive the following: Brioche Bun, Nebraskan Beef Patty, Burger Sauce, Iceberg Lettuce, Piquillo Roasted Pepper, Pickled Cucumber, Red Onion, American Cheese, Cheddar Cheese & The Ribman's Holy Fu\*k Sauce.

### PREPPING THE BEEF

The first thing you need to do is press your Nebraskan beef into the perfect patty. To do this you'll need something flat and fairly close to the size of your vac pack portion of beef; we recommend a solid spatula or the bottom of a small saucepan.

It's important that you use even pressure when pressing the beef so you get an even shape, this will assist with giving you an even cook.

### BUILDING THE BUN

Before you start cooking the patty, it's a good idea to make sure your bun and all the toppings are ready to go.

1. Lightly toast your bun: a few minutes in a 150°C oven should do the trick. Once toasted, brush both halves of the bun with 1 tsp of Holy Fu\*k Sauce.
2. Mix another teaspoon of Holy Fu\*k Sauce with the burger sauce before adding to the bottom of the bun - if you can handle the heat, add more!

3. On the bottom half of the bun, place the shredded lettuce. Add the piquillo roasted pepper, onion and pickles to the the top half of the bun.

### COOKING THE BURGER

You have two options here: on the BBQ or in a frying pan. Your burger is done once it has reached an internal temperature of 65°C. If you don't have a thermometer, the burger should feel quite firm and springy.

Before cooking, season both sides of the patty with salt and pepper.

### ON THE BBQ

1. Light the BBQ and allow it to reach a medium heat.
2. Place burger onto the BBQ grill and cook for 2-3 minutes. Flip then cook for a further 2-3 minutes. Repeat until cooked just below your liking.
3. Brush a little Holy Fu\*k Sauce on both sides of the patty then top the patty with one slice

of American cheese and one slice of mature Cheddar cheese. Close the BBQ lid for a few minutes until the cheese has melted.

### IN A PAN

1. Add a little vegetable oil to a frying pan and allow to heat up to a medium heat until you see little wisps of smoke from the oil. Place the patty in the pan. Leave the burger for 1-2 minutes until a crust has formed, then flip.
2. Flip the burger every 1-2 minutes to ensure an even cook.
3. Once you have cooked your burger to just below your liking, brush a little Holy Fu\*k Sauce on both sides of the patty before topping your patty with both slices of cheese.
4. Place a lid over your frying pan to melt the cheese or under a hot grill for a minute or two until the cheese is melted.

Assemble and enjoy with some extra Holy Fu\*k Sauce on the side for dipping!

For all allergen information head to: [burgerandlobster.com/diy-kits/diy-kit-allergens/](https://burgerandlobster.com/diy-kits/diy-kit-allergens/) | Tag [@burgerandlobster](#) in your finished burger - we'd love to see how you get on!