

**LOCALLY SOURCED**



**GLOBALY INSPIRED**

## The CSONS Burger Kit.

### What's in the Box?

- 1 Beef patty(2 in a double)
- 2 Milk bun
- 3 Quicke smoked cheddar
- 4 Chipotle mayo
- 5 Beetroot ketchup
- 6 Pickled courgette

### What you need at home?

- Seasoning
- 1 x frying pan
- 1 x baking tray
- A timer (to get it perfect!)
- Serving plate

### Charity Challenge Photo!

We're donating 5% of our CSONS at Home menu sales to charity and we want you to choose which one! To be in with a chance of nominating your chosen charity post a photo of your finished dish to Instagram with the hashtag #CsonsAtHome. Each month we'll choose a winner and donate to their charity. See our website for more details.

**Directions** – Please also see the video at [www.csons-ludlow.co.uk/csonsathome/](http://www.csons-ludlow.co.uk/csonsathome/)

1. Preheat the oven to 250c or its max setting
2. Get the frying pan hot by pre heating on a medium to high heat. Now season the burger patty (1) on both sides and place in the pan. If it's not the best non-stick pan rub a little oil on the burger patty too. It should sizzle, if it doesn't your pan isn't hot enough! Set the timer for 3 minutes. (Make sure you remove the plastic discs from the patty!)
3. Cut the milk bun (2) in half while you're waiting. Try and be symmetrical and leave around 1cm as the base. Set aside.
4. When the timer goes off flip the patty (the underside should be nicely caramelised and charred, not burnt!) and set the time for another 3 minutes.
5. If your frying pan is oven proof then don't worry about this step, if it isn't the put a baking tray in the oven to preheat it.
6. When the timer goes off again you need to add the cheese (3) to the patty. If you're putting the frying pan in the oven just mound it on top. If you need to use a baking tray then transfer the patty to the tray first.
7. Add the bun to the pan/tray with the inside facing down to slightly toast and absorb some of the cooking juices. Place in the oven and set the timer for another 3 minutes.
8. Now build your burger. Remove the pan/tray from the oven and spread the chipotle mayo (4) over the inside of the bun base. If you don't want it spicy you can use the beetroot ketchup (5) instead, or use both and spread the ketchup on the inside of the top half!
9. Layer the courgettes (6) over the mayo hanging slightly over the edge (it looks better like that!) and place the burger on top. Then add the lid.
10. Your burger is ready. Eat it and enjoy!

Contains **milk, eggs, wheat, sesame & sulphites**

We use multiple **allergens** in our kitchen and as such cannot guarantee any dish is 100% allergen free.

**Please keep refrigerated and use within 3 days of purchase.**

## **Suppliers**

Our beef is dry aged Limousin cross from Ludlow Farm. [www.ludlowfarmshop.co.uk](http://www.ludlowfarmshop.co.uk)

Milk for the buns comes from Mawley Milk in Cleobury Mortimer [www.mawleytownfarm.co.uk](http://www.mawleytownfarm.co.uk)

All our flour comes from the master millers at Shipton Mill. [www.shipton-mill.com](http://www.shipton-mill.com)

Free range Shropshire eggs for the buns from [www.hollowdenehens.com/](http://www.hollowdenehens.com/)

Smoked Cheddar from the award winning Quicke's Farm [www.quickes.co.uk](http://www.quickes.co.uk)

Beetroot and Courgette (when in season) from Liam and Alice (Harehill Farm) in Edgton, Shropshire. [www.harehillfarm.co.uk](http://www.harehillfarm.co.uk)