

P R O



## NEW-MEAT\* COOKING GUIDE

# REDEFINE BEEF MINCE



### GENERAL GUIDELINES

#### Handling:

- This product is only suitable for consumption after cooking. Follow the suggested preparation method.
- Do not eat or serve raw.

#### Freezing/Defrosting:

- Before using, defrost the desired amount needed, under refrigeration, for 24 hours.
- After defrosting, the product must be stored in the refrigerator for no longer than 48 hours before cooking.
- DO NOT REFREEZE

#### Storage:

- Keep frozen at or below (-18°C) before use.

#### Serve:

- For best results serve hot.

#### Note:

- For the most up to date product information including ingredients and allergens, please refer to the printed material on the packaging.

### PREPARATION

Before using, defrost the desired amount needed, under refrigeration, for 24 hours.

#### IN A SAUTÉ OR FRYING PAN:

1. Warm 2 tablespoons of oil in a sauté/frying pan over medium heat.
2. Add the product to the pan and sauté for 9 minutes, stirring constantly, until browned.
3. During the final few minutes of preparation, you may add seasoning or sauce.

#### GRILLING:

1. Season and form the mince into the desired shapes. Heat a grill to medium.
2. Place the shaped mince on the heated grill and cook for a total of 9 minutes, making sure to flip the mince patties several times during cooking. When ready, the mince patties will be nicely browned and the measured internal temperature at the center of each shaped mince should read 72°C



\* Redefine Meat Ltd. products are plant-based, made with non-GMO ingredients and do not contain any animal-based ingredients or by-products.



## SERVING RECOMMENDATIONS



Bitterballen & New-meat Donuts



New-meat in a Steamed Bun



Tagliatelle alla Bolognese New-meat

Visit our [recipe page](#) for inspiration and share your creations with us on social media [@redefinemeat](#)

## TIPS

- When preparing in a pan or on a grill, use a grill press / weight for uniform cooking and browning.
- Continuously rotating the patties/balls while cooking will achieve an evenly cooked, juicy result, every time.
- If making balls, add them to your favorite sauce and bake or simmer till fully cooked. Serve over pasta or rice.
- For slow-cooking dishes, we recommend preparing the sauce and the new-meat mince separately. When ready combine both elements and continue to cook together for the desired amount of time. (For example, when preparing Pasta Bolognese or chili con carne).
- Deep frying a frozen dish with new-meat mince filling (that was pre-cooked and then frozen), we recommend frying for 7 minutes at 180°C (For example: Kubbeh).
- For baked pastries filled with new-meat, we recommend pre-cooking 70% of the filling's mass of mince before using.

## FIND INSPIRATION FROM OUR PARTNERS



Nikkei Gyoza



Beef Mince Taco



Redefine Meat Ragu

For more information, contact your REDEFINE MEAT™ sales rep or drop us a line at [partners@redefinemeat.com](mailto:partners@redefinemeat.com)



Watch Video:  
HOW TO COOK?  
[www.redefinemeat.com](http://www.redefinemeat.com)

\* Does not contain animal-based ingredients

