

NEW-MEAT* COOKING GUIDE

REDEFINE PREMIUM BURGER



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

- Prepare this product when frozen. There is no need to defrost.
- Use immediately after removing the product from the freezer for preparation. **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

Remove the product from the freezer.



IN A SAUTÉ OR FRYING PAN:

1. Warm 2 tablespoons of oil in a sauté/frying pan over medium heat.
2. Add the burgers and cook, covered, 5 minutes. Uncover and cook for an additional 10 minutes, making sure to flip the burgers every 2-3 minutes, until they are cooked through and nicely browned.
3. When ready, the measured internal temperature at the center of the patty should read 72°C.



GRILLING:

1. Heat a grill to medium/high.
2. Place the patty on the heated grill and cook for a total of 15 minutes, making sure to flip the burgers every 2-3 minutes, until they are cooked through and nicely browned.
3. When ready, the measured internal temperature at the center of the patty 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



Dutch Style Redefine Burger Topped with a Blue-Belle Potato Cake



Redefine Burger with Avocado Lemon Spread and Vegan Cheddar Sauce



Redefine Burger with Smoked Carrot Ketchup

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 flipping the burgers while cooking will achieve an evenly cooked, juicy result, every time.
- Use seasoned oil when pan sautéing/frying to give your burger that “je ne sais quoi”, that added something, that makes your burger stand out.
- When defrosting, store the burgers in a container, separating each patty with grease proof paper.
- Remember success in the kitchen, to paraphrase Thomas Edison, is “%1 inspiration and %99 perspiration”. Be creative!

FIND INSPIRATION FROM OUR PARTNERS



No Meat Burger



Ch**sy Burger



Redefine Meat 'Gillray's' Steak Burger

For more information, contact your REDEFINE MEAT™ sales rep or drop us a line at partners@redefinemeat.com



Watch Video:
HOW TO COOK?
www.redefinemeat.com

