



the smarter  
dairy solution



## BURGER RECIPE GUIDE

A guide to turning everyday burgers into exceptional additions to your menu



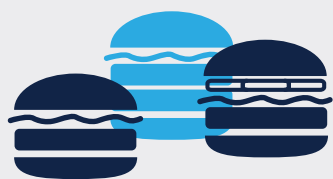


# the smarter dairy solution

It's no secret that burgers are big business. And with the UK out of home burger market expected to be worth £3.8billion by 2020, there's no sign that the UK's love affair with burgers is going away anytime soon.

It's also no secret, however, that it's a competitive space. From pubs to full service restaurants to high street chains and independent street food outlets, everyone's looking for a slice of the burger market. So how can you make your everyday burger stand out from the crowd – and turn it into something a diner will be willing to pay more for?

## **OUR RANGE OF CHEESE BRANDS AND PRODUCTS CAN TURN THE EVERYDAY BURGER INTO SOMETHING EXCEPTIONAL.**



# 54%

of consumers are interested in seeing customisable burgers, e.g. bread, meat and toppings creating great up-sell opportunities for operators<sup>1</sup>



Lactalis is the worldwide leader in the dairy industry, with a portfolio of brands including Président®, Galbani®, Seriously® Strong and Cricket St Thomas.

With flavours and textures that only come with using high quality ingredients, take your burger menu to the next level with our range of authentic branded cheeses.

To help you get started, we've pulled together this handy guide containing five of our favourite burger recipes. All of our exciting recipes take every day classics and give them an on-trend, gourmet twist, resulting in dishes with exceptional flavour profiles.

The cheeseburger has become the most popular **cheese-based** snack dish in the total market<sup>2</sup>



Beef burgers have an **8.8%** share of all lunch and dinner visits<sup>3</sup>



**73%** of consumers are **willing to pay more** for premium ingredients<sup>4</sup>



UK burger sales are expected to reach **£3.8 BILLION BY 2020**<sup>5</sup>

<sup>1</sup><https://www.thecaterer.com/articles/368295/uk-burger-market-worth-328b>.

<sup>2</sup>MCA's Cheese dish analysis – November 2018.

<sup>3</sup>MCA's 2018 Food Trends report.

<sup>4</sup>Research commissioned by Lactalis Professional, March 2018. n=507 UK consumers.

<sup>5</sup><http://www.mintel.com/press-centre/food-and-drink/gourmet-beefs-up-the-burger-market-almost-one-in-10-switch-from-fast-food-to-gourmet-burger-restaurants>.



# SAUSAGE BURGER WITH CHEDDAR AND CARAMELISED APPLE



Makes 5 portions

## Ingredients

500g	sausage meat	2	large eating apples, peeled, cored and cut into thin slices
2 tbsp	fresh sage, chopped	<b>125g</b>	<b>Seriously® Strong Extra Mature Cheddar, thinly sliced</b>
1	small onion, finely chopped	5	burger buns
1	egg	5 tbsp	mayonnaise
4 tbsp	caster sugar	50g	watercress
<b>50g</b>	<b>Président® Unsalted Butter</b>		

## Method

1. Mix the sausage meat, sage, onion and egg together in a large bowl and place in the fridge for at least 1 hour.
2. Place the sugar and butter in a large frying pan and melt very gently, until the sugar is dissolved.
3. Increase the heat, add the apple slices and cook for 5-6 minutes, or until softened and golden.
4. Shape the sausage meat into 5 burgers and place under a hot grill, until cooked and browned.
5. Top with the Cheddar, and grill until slightly melted. Halve the burger buns and spread with mayonnaise.
6. Fill the buns with the sausage burgers and top with apple, watercress and bun lids. Serve immediately.





# BRIE AND CRANBERRY CHICKEN BURGER WITH FIERY CHIPOTLE MAYO



Makes 5 portions

## Ingredients

- |             |  |        |                 |
|-------------|--|--------|-----------------|
| 5           | chicken breasts, slightly flattened          | 5 tbsp | mayonnaise      |
| <b>250g</b> | <b>Cricket St Thomas Brie, thinly sliced</b> | 2 tsp  | chipotle paste  |
| 5           | burger buns                                  | 5 tbsp | cranberry sauce |
|             |  | 50g    | rocket leaves   |

### Top tip

Serve between slices of freshly baked multi-grain bread for a unique addition to your hot sandwich menu.

## Method

1. Griddle the chicken breasts, until cooked and browned.
2. Top with the Brie, and grill until slightly melted. Halve the burger buns.
3. Mix the mayonnaise with the chipotle paste and spread over the buns.
4. Top the mayonnaise with cranberry sauce, then add the cooked chicken with Brie and the rocket.
5. Top with the bun lids, and serve immediately.





# BEEF AND GOAT'S CHEESE BURGER WITH CRISPY SALAMI



Makes 5 portions

## Ingredients

- |      |  |     |     |   |
|------|--|-----|-----|---|
| 5    | beef burgers, 125g each  | 5   | 50g | mayonnaise  |
| 150g | <b>Cricket St Thomas Capricorn Goats Cheese, cut into 5 slices</b> | 10  |     | <b>Galbani® Salami Milano, dry cooked until crisp</b> |
| 5    | burger buns  | 15g |     | battered onion rings                                  |
|      |  | 50g |     | baby spinach leaves                                   |

## Method

- Place the burgers under a hot grill, until cooked and browned.
- Top with the Goat's Cheese, and grill until slightly melted.
- Halve the burger buns, spread with mayonnaise and top with a bed of spinach leaves.
- Place the beef burgers and top with crisp cooked Salami, spinach and the bun lids.
- Serve immediately with the onion rings on the side.





### What is sriracha?

Pronounced see-roch-ah, this fiery Thai-style sauce is made with chilli peppers, garlic, distilled vinegar, sugar and salt. Use it to give your dishes a kick that's bang on trend.



# BLOODY MARY BURGER



Makes 5 portions

## Ingredients

350g	minced beef	5 tbsp	mayonnaise
<b>150g</b>	<b>Galbani® Ricotta</b>	5 tbsp	horseradish sauce
1 tbsp	capers, chopped	<b>200g</b>	<b>Président®</b>
1	sprig of rosemary, chopped		<b>Emmental Slices</b>
5 tbsp	tomato relish	50g	pea shoots
5	burger buns		sriracha sauce (optional)

## Method

1. Mix the beef, Ricotta, capers and rosemary in a large bowl and place in the fridge for at least 1 hour.
2. Mix the tomato relish with the sriracha, to taste.
3. Halve the burger buns and spread with mayonnaise and horseradish.
4. Shape the meat into 5 burgers and cook under a hot grill, until cooked and browned.
5. Top with the Emmental, and grill until slightly melted.
6. Fill the buns with the cooked burgers, top with tomato and sriracha relish, pea shoots and the bun lids. Serve immediately.





# GARLIC, MUSHROOM AND CAMEMBERT BURGER



Makes 6 portions · Suitable for vegetarians

## Ingredients

6	portobello mushrooms	3	Président® Petit Camembert, halved
50g	Président® Unsalted Butter	6	burger buns
2	large onions, finely chopped	6	mayonnaise
2	garlic cloves	60g	rocket leaves
1 tsp	fresh thyme leaves, chopped		

Want to keep it British?

Try this recipe with our Cricket St Thomas Camembert

## Method

1. Preheat the oven to 200°C. Remove the stalks from the mushrooms and chop finely.
2. Melt the butter in a small pan and add the onions. Cook gently for 5 minutes.
3. Add the mushroom stalks, garlic and thyme and cook for a further 2 minutes.
4. Top the whole mushrooms with the filling, and cook in the preheated oven for 15 minutes.
5. Top each mushroom with a Camembert half and cook for a further 5 minutes.
6. Halve the burger buns and spread with mayonnaise. Place a filled mushroom and top with rocket leaves and the bun lids, serve immediately.



# FEATURED PRODUCTS



## Seriously® Strong Extra Mature Cheddar

Available in White & Coloured

Available in:  
200g, 350g, 2.5kg, 20kg



## Cricket St Thomas Brie

Available in:  
1.1kg, 2.35kg



## Cricket St Thomas Camembert

Available in:  
100g, 1.1kg



## Président® Emmental Slices

Available in:  
200g, 480g



## Galbani® Ricotta

Available in:  
250g, 1.5kg, 5kg



## Galbani® Salami Milano

Available in:  
500g



## Président® Camembert

Available in:  
145g (Petit), 250g



## Président® Unsalted Butter

Available in:  
250g, 8g portions

## GET IN TOUCH:



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