



Pureed Hamburger Patty

Ingredients

Cooked Hamburger Patties	20 oz.
Water, Hot	2 Tbsp.
SimplyThick® EasyMix™	5 (6g) Nectar Packets OR 5 strokes
Mustard	2 1/3 Tbsp
Ketchup	2 1/3 Tbsp
Pureed Hamburger Buns	5 Buns

Yield: 5 servings

Special Equipment Needed: Food Processor, Rubber Spatula, #20 Scoop

Wash hands before beginning preparation. **SANITIZE** surfaces & equipment.

- 1 Cut burgers into 1/4 inch pieces and place into food processor until crumbly in texture.
- 2 Add water and process to moisten burger patties.
- 3 Add SimplyThick and puree until partially smooth.
- 4 Scrape down sides with a spatula and process again until a smooth consistency is reached.
- 5 **“Mold & Serve”** Place the bottom pureed hamburger bun onto serving plate. Using a #20 scoop, scoop the mixture out onto the bun and flatten to resemble a patty. Place top pureed hamburger bun next to burger or on top.
- 6 Reheat.
- 7 Top with ketchup and mustard
- 8 Serve.

Source: Chef Jason Crim-Garden Springs Gourmet

Critical Control Points (CCP):

- Reheat to a minimum internal temperature of 165°F for 15 seconds
- Maintain at a minimum internal temperature of 135°F for no longer than 4 hours
- Discard any leftover portions

If you have any questions pertaining to the SimplyThick products, please don't hesitate to contact us: **800-205-7115 /www.simplythick.com**



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Pureed Buns

Ingredients

Hamburger Buns (3.5")	5 each
OR	
Hot Dog Buns (2.4 oz)	5 each
Hot Tap Water	5 oz.
SimplyThick® EasyMix™	2 (12g) Honey Packets OR 4 strokes
Fine Cracker Meal,	2 tsp.

Optional

Yield: 5 servings

Special Equipment Needed: Food Processor, Disposable Piping Bag, Piping Tip, Rubber Spatula, and #20 scoop

Wash hands before beginning preparation. SANITIZE surfaces & equipment.

- 1 Tear buns into tiny pieces and place in food processor.
- 2 Combine tap water and SimplyThick gel in a 1-pint shaker to make thickened water.
- 3 Add thickened water to food processor and puree on high for 30 seconds.
- 4 Scrape the sides with a spatula and process for another 30 seconds until smooth.
- 5 **Optional:** Pour bread mixture into a bowl, add cracker meal to bowl and mix until smooth.
- 6 **Piping:** Using rubber spatula, fill the piping bag with the mixture and begin by piping out the mixture onto a plate that has been zeroed out on a scale. Pipe into appropriate number of portions until all mixture is used.
 - **Hamburger:** Pipe and fill a circle to create the bottom bun. Spray food release into a #20 scoop, pipe mixture into scoop to create the top bun, release the bread mixture from scoop onto bottom bun on plate.
 - **Hotdog:** Pipe the outline of a bun shape and fill in the center.
- 7 **Or "Mold & Serve"** by spooning mixture into molds sprayed with food release and turn out onto plate.
- 8 Serve immediately.

Source: Chef Jason Crim-Garden Springs Gourmet

Critical Control Points (CCP):

- Discard any leftover portions

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