



BALLYMALOE
AN IRISH FAMILY FOOD COMPANY



**SUMMER
BURGER
BUILDS**



THE IRISH LAVA BURGER



INGREDIENTS:

- 2 x 2oz burgers
- Sliced Dubliner Cheddar (or other Irish Cheddar)
- Lettuce
- Caramelised onions (caramelised in Ballymaloe Steak Sauce)
- Ballymaloe Steak Sauce with Dungarvan Irish Stout
- Burger Bun or Waterford Blaa

BEEF PATTY:

- 1lb minced beef- flank/ chump
- ½oz butter
- 2oz finely chopped onion
- 1 small egg, beaten
- Salt and pepper to taste

Makes 8 x 2oz Patties

LAVA FILLING:

- 10g Dubliner Cheddar, finely chopped
- 10g Gubbeen Chorizo, finely chopped

TO PREPARE

Finely chop up the lava filling and place in the centre of one burger, then carefully place the other burger on top, press out any trapped air and be sure to seal the edges very carefully. Lightly oil the burger and heat a non-stick frying pan, cook the burger on both sides until nicely browned and cooked through. As it is cooking on the second side, place the slice of Dubliner Cheddar on top to allow it to melt as the burger finishes cooking.

Toast your burger bun lightly. Spread each side with Ballymaloe Steak Sauce, place a layer of lettuce on the base, top this with the cheesy 'lava-filled' burger and finish with the caramelised onions and, finally, the lid.



MADE USING:

Ballymaloe Steak Sauce
Available in: 1.4kg

THE COLCANNON BURGER



INGREDIENTS:

- 1 x 5oz burger with Cheddar melted on top
- 1 x fried potato cake
- 2 x slices cooked crispy bacon
- 1 x heaped tbsp of slaw (grated carrot, finely shredded cabbage, Ballymaloe Mayo, wholegrain mustard)
- Ballymaloe Original Relish
- Ballymaloe Mayo
- Toasted Burger Bun

BEEF PATTY:

- 1lb minced beef- flank/ chump
- ½oz butter
- 2oz finely chopped onion
- 1 small egg, beaten
- Salt and pepper to taste

Makes 3 x 5oz Patties

MADE USING:

Ballymaloe Original Relish
Available in: 5kg, 3kg, 1.35kg, 35g and 27g dip pots

Ballymaloe Mayo
Available in: 2.5ltr



THE IRISH STACKS BURGER

INGREDIENTS:

- 2 x 2.5oz burgers, cooked
- 1 tbsp of warm mushroom and bacon a la crème
- 3 beer battered onion rings (we used Smithwick's ale)
- Irish Cheddar
- Ballymaloe Steak Sauce with Dungarvan Irish Stout
- Ballymaloe Mayo
- Lettuce
- Toasted burger bun
- Long wooden skewers to hold it all together!

BEEF PATTY:

- 1lb minced beef- flank/ chump
- ½oz butter
- 2oz finely chopped onion
- 1 small egg, beaten
- Salt and pepper to taste

Makes 6 x 2.5oz Patties



MADE USING:

Ballymaloe Steak Sauce
Available in: 1.4kg



BUTTERMILK CHICKEN FILLET BURGER

RECIPE

BUTTERMILK CHICKEN FILLET BURGER

INGREDIENTS:

- 2 x chicken breasts (350g)
- 6 fl oz buttermilk
- 30g plain flour
- Pinch of salt and pepper

Makes 2 burgers

CRUNCHY COATING:

- 50g cornstarch
- 1 level tsp smoked paprika
- 1 level tsp cayenne pepper
- 1 level tsp freshly cracked black pepper
- 1 level tsp table salt

BURGER BUILD:

- 2 x Burger Buns
- Handful of lettuce
- 3 large gherkins, sliced lengthways
- 1x tbsp Ballymaloe Fiery Relish
- 2 x tbsp Ballymaloe Mayo

TO PREPARE

- Measure the buttermilk in a 1 pint jug, sprinkle in a pinch of salt and stir.
- Place the chicken pieces into the buttermilk, ensure they are fully submerged, cover and chill for an hour (if you are in a rush then you can skip this step).
- Heat a deep-fat fryer to 180°C.
- Place all the ingredients for the crunchy topping in a small bowl and stir to combine.
- In a separate bowl, stir the 30g of plain flour and a pinch of salt and pepper together.
- Remove the chicken from its buttermilk marinade and dry fully with kitchen paper.
- Place the fillet into the seasoned plain flour and cover fully, then dip the floured fillet back into the buttermilk. Finally, place the fillet in the spiced cornflour, turning to ensure full coverage.
- Carefully place the dipped chicken pieces into the pre-heated deep fat fryer (give the basket a little shimmy to ensure the coated chicken doesn't stick) and cook for 10 minutes or until the chicken is fully cooked through.
- Mix the Ballymaloe Mayo with the Ballymaloe Fiery Relish.
- When the chicken is cooked allow it to rest for about 3 minutes.
- Assemble – Fiery Mayo, Lettuce & Gherkins on the base topped with Buttermilk Chicken and more Fiery Mayo.
- Delicious served with a side of rosemary rustic roast potatoes and more Ballymaloe Fiery Mayo.

MADE USING:

Ballymaloe Fiery Relish
Available in: 1.2kg

Ballymaloe Mayo
Available in: 2.5ltr



MINTED LAMB BURGER

BURGER PATTY:

- 500g lamb mince
- 4 tbsp Ballymaloe Mint Jelly
- 2 tsp cumin seeds, crushed
- 1 medium free-range egg, beaten
- 50g fresh breadcrumbs

Makes 4 Patties

BURGER BUILD:

- Greek-style natural yogurt
- Chopped fresh mint
- White floury batch rolls
- Salad leaves
- Sliced tomato



MADE USING:

Ballymaloe Mint Jelly
Available in: 1.5kg

LILLY HIGGINS' BEAN BURGER

BEAN PATTY:

- 460g cooked black beans, (2 x 400g tins, drained)
- 200g sweetcorn
- 2 cloves garlic
- 1 tsp smoked paprika
- 1/4 tsp cayenne pepper
- 1 tsp smoked or regular sea salt
- 20g fresh coriander, stalks and leaves finely chopped
- 1 egg, whisked
- 180g cream crackers, crushed

Makes 6 Patties

BURGER BUILD:

- Ballymaloe Pepper Relish
- Lettuce
- Toasted burger buns

SUITABLE FOR
VEGANS



MADE USING:

Ballymaloe Pepper Relish
Available in: 2.75kg & 1.3kg

FLAT CAP CHILLI MUSHROOM

MUSHROOM PATTY: BURGER BUILD:

- 1 large flat cap mushroom
- 1/4 red chilli, deseeded and finely chopped
- 1 clove of garlic, peeled and finely chopped
- 3 cherry tomatoes, halved
- 1 tsp of extra virgin olive oil
- Sea salt and freshly cracked black pepper
- 1 tbsp Guacamole or 1 tbsp of Hummus (either works well)
- Lettuce
- Toasted Burger Bun
- Ballymaloe Pepper Relish

TO PREPARE:

To prepare the mushroom - preheat the oven to 250°C (conventional). Place the mushroom on a parchment lined tray, top the mushroom with the finely chopped chilli and garlic, season well and place the halved cherry tomatoes on top. Season once again and drizzle over the teaspoon of extra virgin olive oil. Oven roast for 15 minutes (or until mushroom is cooked through).

SUITABLE FOR
VEGANS



MADE USING:

Ballymaloe Pepper Relish
Available in: 2.75kg & 1.3kg



**“AT BALLYMALOE FOODS, WE ARE
COMMITTED TO PRODUCING GREAT TASTING,
HIGH QUALITY SAUCES THROUGH CAREFUL
INGREDIENT SELECTION AND COOKING IN
GENTLE, TRADITIONAL METHODS”**



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