Wagyu Burger Kit

Instructions - From Chilled

- Remove burgers from all packaging.

- Preheat oven to 200c/180c fan/gas 6.

- Place a frying pan on high heat, drizzle with a little oil. When the pan is hot, sear burgers on both sides for 2mins until golden brown.

- Remove from pan, place onto an oven tray and cook for 10mins in oven. Once cooked, place cheese slices on top and leave for 1min before serving.

- Using the same frying pan as you did for the burgers, place your streaky bacon inside and cook on medium heat.

- Slice your buns; lightly toast under your grill or in the bacon pan.

- Place your baby gem on a clean chopping board and cut 1inch from the stem. Give a quick rinse & pat dry with kitchen roll/towel.

- Build that burger!!
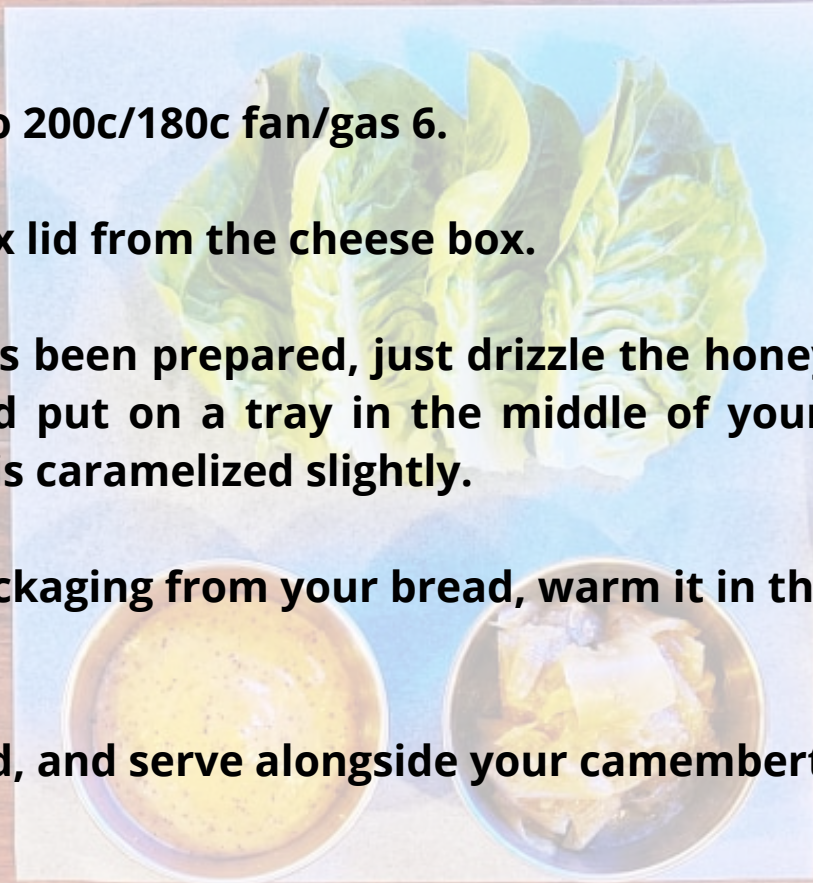
Prepare Time
5 Minutes

Cook Time
15 Minutes

SIDES: Honey-Glazed Rosemary Baked Camembert

Instructions

- **Preheat oven to 200c/180c fan/gas 6.**

- **Remove the box lid from the cheese box.**

- **Your cheese has been prepared, just drizzle the honey over the camembert and put on a tray in the middle of your oven for 15mins until it is caramelized slightly.**

- **Remove the packaging from your bread, warm it in the oven for 5mins.**

- **Slice your bread, and serve alongside your camembert.**

- **Serve & enjoy!**

✅
Prepare Time
5 Minutes

✅
Cook Time
15 Minutes

SIDES: Classic Fries - Waagyu Style

Instructions - From Chilled

- **Preheat oven to 200c/180c fan/gas 6.**

- **Remove packaging from fries.**

- **For best results, empty the fries and spread them on your oven tray and place it in the centre of your oven for 15-20mins until your fries reach golden brown.**

- **When your fries are ready, put them into a large bowl and add the garlic butter, and season to taste using the seaweed sea salt. Allow the heat of the fries to melt the butter and toss to coat.**

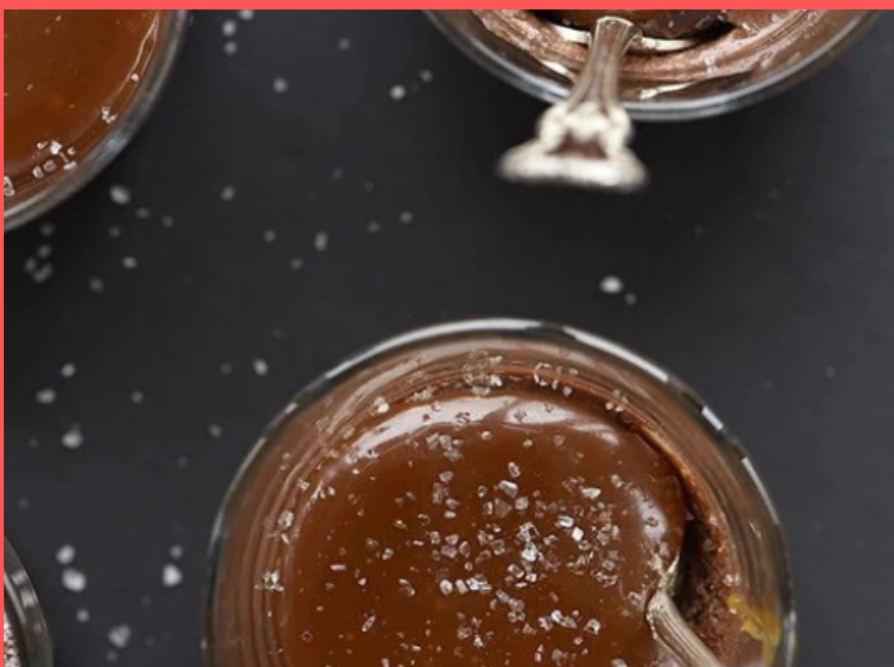- **Serve and enjoy!**

Prepare Time
5 Minutes

Cook Time
20 Minutes

SIDES: Chocolate Ganache with Salted Caramel

Instructions

- **None!! These are ready to eat but we do recommend removing them from the fridge and letting them sit at room temp for 20-30mins before digging in (if you can resist!)**

✅ **Prepare Time**
None!

✅ **Cook Time**
None!