

Waagyu Burger x Jubel Signature Box

CHILL YOUR
BEERS!!



Instructions - From Chilled

Burgers

- 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 them a quick rinse & pat dry with kitchen roll/towel.
- Build that burger!!



Peach Slaw

- Remove the slaw from packaging and place into a bowl; dress with the gochujang dressing and serve.

Corn on the Cob

- Boil your corn for 10mins then drain.
- Preheat your grill to it's highest temperature.
- Brush corn with Miso & Elderflower Jubel glaze.
- Place corn on an oven tray and finish under the grill, turning every minute until golden brown.



Prepare Time
10 Minutes



Cook Time
20 Minutes