

# The Waagyu Umami Bomb 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 or grill to your liking.
- 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