

Oriental Chicken Burger



Recipe
idea

Ingredients for one burger:

- 1 Foodworks Chicken Burger Cornflakes (art. no. 41010)
- 2 sprigs of coriander, chopped coarsely
- 30 g hummus (ready-made)
- 20 g mayonnaise (ready-made)
- 1 small red chilli, chopped coarsely
- 1 wholemeal rye bun, 10 cm Ø
- 2-3 stems of red chard
- 1 TL carrot zest, fried

Cost of sales

- plus Overhead costs (in %)
- plus Profit (in %)

Basic Price

- plus Personnel costs (in %)

Net price

- plus VAT (in %)

Calculated sales price (gross)

Calculation aid for the menu:

For a simple calculation, please enter the prices (in €, net) or surcharges (in %):



Preparation Options*:



Deep fat fryer
175 °C, 4,5-5 Min.



Combi steam oven
200 °C, 100 %, 12-15 Min.



High speed oven

	Tempe- rature	Time (Min.)	Fan	Micro- wave
1.	250 °C	01:00	65 %	100 %
2.	250 °C	00:20	75 %	80 %
3.	250 °C	00:20	85 %	50 %

Preparation:

1. Prepare Chicken Burger Cornflakes.
2. Mix coriander with hummus.
3. Mix mayonnaise with chopped chili.
4. Slice burger bun horizontally and toast.

Burger stacking order:

burger-bun-bottom, hummus, Chicken Burger Cornflakes, chili-mayonnaise, chard, carrot zests, burger-bun-lid

* The preparation time may vary depending on the device performance.