

Competition Details

As a retail Butcher, your skill and ability to value add and sell excess trim is extremely important. Showcase your skill and creativity by creating a burger patty (no more than 1kg) and bring it to compete.

Pattys will be judged on:

- Taste
- Appearance
- Creativity

Pre-Competition

Research different types of patty recipes meat cuts for burgers/ flavours that work together.

Example:

What cuts add flavour?

Are you going to mix species together, Beef & Goat?

What flavours work well together? Fig and blue cheese?

Make up 1kg of burger patty meat the day before the competition.

Make the burgers whatever size you want.

Example:

They may be 20g or 200g, stuffed with olives or plain.

Do whatever you want to do but be prepared to explain your reasonings!

On the Night

Be prepared to cook and discuss your product choices in front of an audience and panel of judges. It'll be a relaxed and conversational environment.

Burger Competition Participants RSVP By 2/7/2019 Via our Facebook

