## Extended Beef Burger (86.5\% Meat)

Chickpea Flour is fine milled and enhances the texture by building the structure and enhances the overall taste

| Ingredients | $\%$ |
| :--- | :--- |
| Chickpea Flour | 2.00 |
| Beef Meat | 86.50 |
| N-HANCE $^{\oplus}$ 59 | 1.00 |
| Water | 6.50 |
| Rice flour | 2.50 |
| Seasoning | 1.00 |
| Salt | 0.50 |

## Preparation

1. Mix the powders with the water
2. On a slow speed, mix beef with the powder slurry in a planetary mixer
3. Let it rest for 30 min in the fridge
4. Weigh out 56 g balls and form in the burger press to 6.5 cm
5. Fry on the grill
