

# Burger Booklet

As Chefs it's creativity and passion that inspires us daily!

.....  
**frenchmaid**



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**GROENZ**

A Golden State Foods company



# Burgers, in our homes and our hearts

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Who doesn't love a good burger? The meal offers a wide range of versatility, from familiar, comfort food to rich gourmet meals. Burgers have found a common place in our homes and our hearts. Statistically, over half of us make burgers at home or purchase them from a restaurant at least once a week.

While the classic beef burger has been a long-time family favourite and key comfort food, these days even vegetarians are steadily consuming burgers frequently thanks to the explosive growth of plant-based patties. Premium ingredients are one of the most important aspects to build a point of differentiation in restaurants, with unique burger buns such as charcoal buns or a brioche being as important as the exclusivity and creativity of the meat or ingredients.

Burgers or sandwiches are the most popular chicken dish, with 46% of chicken-based orders at restaurants being a burger meal. Consumers are flocking to chicken burgers as an alternative to beef because of the difference in health benefits and environment impact.

Whether it is burgers for comfort, or you want to try a new, exciting flavour, Frenchmaid offers a range of sauces to suit your taste.



Fried Chicken Burger with **Frenchmaid**  
**Smokey Barbecue Sauce**





Fried Tofu Burger with  
Frenchmaid Satay Sauce

# Classic Burger

## Breakfast Burger

Why should burgers be restricted to lunch or dinner? Try your hand at a simple breakfast burger that has all the ingredients you need to start the day right and full. You could even swap out the milk bun for a toasted English Muffin or the sausage for bacon to craft this delightful burger your way. Served with Hash brown or onion rings on the side.

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Breakfast sausages (2-3 per bun)  
Eggs  
Cheddar cheese slices  
Tomato sliced  
Milk buns  
**Frenchmaid Hollandaise Sauce**

Cook the breakfast sausages and fry the eggs to your desired doneness. Assemble the burgers, topping with **Frenchmaid Hollandaise Sauce**.



## Sauce Options



Tomato Relish



Béarnaise



Smokey Chilli  
Mayonnaise



Chipotle Salsa



# Chipotle Beef Burger

Enhance your favourite classic beef burger with a dash of **Frenchmaid Chipotle Salsa**. Serve with your choice of toppings – We recommend tangy pickled red onion and baby kale to add a twist to the classic recipe. Served with thick cut fries on the side.

..... **Makes 4 burgers**

## *Patties:*

600g ground beef

80g **Frenchmaid Chipotle Salsa**

Salt and pepper to taste

Baby kale

Cheese

Tomato

Pickled red onion

Sesame seed bun

**Frenchmaid Smokey Chilli Mayo**

Mix the **chipotle salsa** into the ground beef and season lightly with salt and pepper. Form into 4 patties and grill. Assemble the burgers, topping with **Frenchmaid Smokey Chilli Mayo**.



## Sauce Options



Any Mayonnaise replacement

Chipotle Salsa

Smokey BBQ

Peri Peri Sauce

# Double Beef Bacon Burger

What could make a classic beef burger better? Caramelised onions and **Frenchmaid Maple Syrup** candied bacon, served over a double beef patty with smoked cheese and **Frenchmaid USA Style Mayo** and **American Mustard**. This combination will take your taste buds to a new level. Served with beer battered fries.

..... **Makes 4 burgers**

*Candied bacon:*  
8 strips bacon  
1/2 cup **Frenchmaid Maple Syrup**

*Caramelised onions:*  
2 white onions  
Balsamic vinegar

800g ground beef or premade beef patties  
Lettuce  
Smoked cheese  
Pickles  
Burger buns of your choice  
**Frenchmaid USA Style Mayo**  
**Frenchmaid American Mustard**

Slice the onions thin and caramelize in a hot pan until well cooked and sweet. Finish with a splash of balsamic vinegar. Cook the bacon in a pan until almost crispy, add **maple syrup** and cook on lowest heat for another few minutes until reduced. Season ground beef with salt and pepper and form into 8 thin patties.

Cook the patties and add cheese to the top of each, grill if desired. Assemble the burgers.



## Sauce Options



Smokey BBQ



Chipotle Salsa



Any Mayonnaise replacement



Any Mustard replacement





Double Beef Bacon Burger with Frenchmaid USA  
Style Mayo and American Mustard



# Gourmet Burger

## Smoked Fish Burger

A delicate and light burger made with a smoked fish and potato patty, served over watercress and cucumber. Add an extra zing with a dollop of **Frenchmaid Tartare Sauce**. Served on a buttery brioche bun with thick cut fries on the side.

..... **Makes 4 burgers**

150g smoked fish, flaked  
2 small potatoes peeled and chopped (about 500g)  
2 spring onions, diced  
2 Tbs fresh parsley, chopped  
Zest of 1 lemon  
1 egg  
1 Tbs flour (more to coat)  
Salt and pepper  
Watercress  
Cucumber slices  
Brioche buns  
**Frenchmaid Tartare Sauce**

Boil and drain potatoes, steam on the stove to ensure totally dry. Mash them and let cool. Mix with all other ingredients. Form into 4 equal patties. Lightly dredge the patties in flour, shaking off excess. Pan fry until golden brown. Assemble the burgers.



## Sauce Options



Garlic Aioli



Caesar



Tzatziki



# Butter Lamb Burger

The perfect flavour combination to warm you up in the cold winter months. Slow braised and pulled lamb combined with **Frenchmaid Butter Chicken Sauce** served over a bed of baby spinach and fresh cucumber and carrot. Garnished with fresh coriander and served with kumara fries on the side.

..... **Makes 4 burgers**

## Lamb:

1kg lamb shoulder  
5 cloves garlic  
2 onions – roughly chopped  
2 carrots – roughly chopped  
1 1/2 cup water  
2 bay leaves  
Salt to season

Baby Spinach  
Cucumber and carrot slices, slices  
red onion  
Fresh coriander  
Ciabatta buns  
**Frenchmaid Butter Chicken Sauce**

Heat your oven to 135°C. In a large dutch oven or deep oven-proof pot, sear the lamb shoulder on all sides. Remove from the pan and add carrot and onions, cook for a few minutes. Add the garlic cloves whole and cook for another 2 minutes. Add the lamb, water and bay leaves and peppercorns. Bring to a simmer, cover, then put in the oven for 4 to 5 hours. During the braising remove from the oven and after 2 hours turn the lamb shoulder over to coat in braising liquid. When the lamb is tender and falling off the bone, remove from the oven and cool. Once cool enough to handle, pull the lamb into shreds.

Warm 500g pulled lamb with ½ cup **Frenchmaid Butter Chicken Sauce**. Slice the vegetables and assemble burgers.



## Sauce Options



Satay



Smokey BBQ



Honey Mustard

# Plant-based Burger

## Fried Tofu Burger

Add some Asian influences to your burger with this plant-based recipe. Golden, fried tofu served over a **Frenchmaid Coriander, Ginger and Lime** Asian dressed slaw, topped with a dollop of **Frenchmaid Satay Sauce**, and served on a seeded whole meal bun. This recipe is suitable for vegetarian or plant-based diets.

..... **Makes 4 burgers**

600g extra firm tofu

*Coleslaw:*

1 cup shredded red cabbage

½ cup shredded carrot

¼ cup sliced radish

¼ cup sliced cucumber

¼ cup sliced red capsicum

1 Tbsp sliced green onion

½ cup **Frenchmaid Coriander  
Ginger & Lime Dressing**

Fresh coriander

Seeded whole meal buns

**Frenchmaid Satay Sauce**

Slice the tofu lengthwise into flat squares. Dry the pieces on paper towels, and pan fry in oil until golden brown. Dress the coleslaw and assemble the burgers, topping with **Frenchmaid Satay Sauce**.



## Sauce Options



Sweet  
Thai Chilli



Teriyaki





# Mushroom Risotto Burger

A delicious fried risotto burger patty served on a bed of baby kale, topped with a delicious full portobello mushroom cap and drizzled with **Frenchmaid Smoked Vegan Aioli**. Served with kumara fries on the side. This recipe is suitable for plant-based and vegan diets and is gluten-free if you replace the bun.

..... **Makes 6 burgers**

Vegan Mushroom Pattie:

*Arancini Mix:\**

150g uncooked arborio rice

1 Tbsp olive oil

½ onion finely diced

250g diced mushrooms

½ tsp ground coriander

1 small bunch finely chopped parsley

3 Tbsp **Frenchmaid Smoked Vegan Aioli**

Salt and pepper to season

*Batter:*

½ cup rice flour

½ cup corn flour

½ tsp salt

150-200ml of water

½ cup rice flour

100g Gluten Free breadcrumbs

Vegetable oil for frying

6 portobello mushroom caps

Baby kale

Sliced cucumber

**Frenchmaid Smoked Vegan Aioli**

Sourdough bun

Boil the rice in water until just cooked, strain and refresh under cold water. Cook the onion in the oil over a medium heat until translucent. Add diced mushrooms and ground coriander, cook until soft. Mix with cooked rice, aioli and chopped parsley until mix comes together, season to taste. Form the rice mixture into even sized patties.

In a medium bowl mix the flour, corn flour and salt. Pour the water into the centre while whisking to prevent any lumps forming. Coat the patties in flour, followed by the batter and then breadcrumbs. Fry in vegetable oil at 185°C until golden brown, and put onto paper towel to soak any excess oil. Season with salt and pepper. Toss the portobello mushroom caps in oil, season with salt and pepper and roast for 10-15 minutes at 180°C. Assemble the burgers and serve with extra **Frenchmaid Smoked Vegan Aioli**.

\*Note the burger patties can be made in advance and stored in the refrigerator for up to 3 days or frozen and defrosted before frying.

## Sauce Options



Tomato Relish



Vegan  
Mayonnaise



Tomato Salsa



# Chicken Burger

## Grilled Chicken Burger

If you are looking for a fresh and light chicken burger, a grilled chicken breast marinated in **Frenchmaid Peri Peri Sauce** will give you a bit of heat and punch of flavour. Served with avocado, melted swiss cheese and baby spinach on a wholegrain bun, drizzled with **Frenchmaid Creamy Aioli**.

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Chicken breast  
**Frenchmaid Peri Peri Sauce**  
Avocado  
Swiss cheese  
Baby spinach  
Wholegrain buns  
**Frenchmaid Creamy Aioli**

Marinate chicken breasts in **Frenchmaid Peri Peri Sauce** for at least 4 hours or overnight. Cook the chicken breasts until cooked through, rest and slice into thick slices. Melt the cheese over the sliced chicken and assemble the burgers, topping with **Frenchmaid Creamy Aioli**.



## Sauce Options



Tomato Salsa



Honey Mustard



Teriyaki



Smokey BBQ



# Fried Chicken Burger

There's nothing quite like sinking your teeth into crispy, crunchy fried chicken. Marinate your chicken in **Frenchmaid Buttermilk Ranch** to give your chicken a delicious zing. Serve with pickles over a fresh slaw dressed in **Frenchmaid Buttermilk Ranch** and topped with **Frenchmaid Smokey BBQ Sauce**. Served with shoestring fries on the side.

..... **Makes 4 burgers**

4 Chicken thighs  
¾ cup **Frenchmaid Buttermilk Ranch**

## Seasoned flour:

1 ½ cups plain flour  
1 tsp paprika  
2 tsp garlic powder  
½ tsp ground black pepper  
1 tsp salt

## Coleslaw:

1 cup shredded white cabbage  
½ cup shredded carrot  
¼ cup sliced red capsicum  
1 Tbsp sliced green onion  
½ cup **Frenchmaid Buttermilk Ranch**

## Pickles

**Frenchmaid Smokey BBQ Sauce**  
Sesame seed buns

Marinate the chicken thighs in the **Frenchmaid Buttermilk Ranch** for at least 4 hours or overnight. Mix the seasoning into the flour and heat the oil to 180°C for frying. Shred and dress the coleslaw. Remove each thigh from the marinade shaking off excess. Coat in the seasoned flour and fry until golden brown and fully cooked. Remove onto paper towels and season with salt. Assemble the burgers, topping with **Frenchmaid Smokey Barbecue Sauce**.



## Sauce Options



Smokey Chilli  
Mayonnaise



















































































Maple Syrup +  
Chipotle Salsa



Honey Mustard



PRODUCT	SIZE	SHELF LIFE	SERVES PER UNITS	UNITS PER CARTON	CODE	COUNTRY	
DRESSINGS							
Balsamic Vinaigrette Dressing	2L	18 Months	80	6	10-00031	NZ AU	  
Buttermilk Ranch Dressing	1L	11 Months	40	12	10-00237	NZ AU	 
Caesar Dressing	2L	9 Months	80	6	10-00021	NZ AU	
Classic French Dressing	2L	12 Months	80	6	10-00033	NZ AU	  
Classic French Dressing	5L	12 Months	200	4	10-00223	NZ	  
Coriander, Ginger & Lime Dressing	2L	18 Months	80	6	10-00035	NZ AU	   
Italian Dressing	2L	12 Months	80	6	10-00027	NZ AU	  
Peppercorn Vinaigrette	2L	12 Months	80	6	10-00029	NZ	  
MAYONNAISE							
European Style Mayonnaise	5L	12 Months	200	4	10-00060	NZ AU	 
European Style Mayonnaise	20L	12 Months	800	1	10-00061	NZ AU	 
Smokey Chilli Mayonnaise	1L	11 Months	40	12	10-00196	NZ AU	  
USA Style Mayonnaise	1L	11 Months	40	12	10-00184	NZ AU	 
USA Style Mayonnaise	20L	11 Months	800	1	10-00182	NZ AU	 
Vegan Mayonnaise	1L	7 Months	40	12	10-00235	NZ AU	   
Vegan Mayonnaise	20L	6 Months	800	1	10-00258	NZ AU	   
MUSTARDS							
American	2.2kg	18 Months	88	6	10-00069	NZ AU	  
Dijon	2.2kg	18 Months	88	6	10-00070	NZ AU	 
Dijon	21kg	18 Months	840	1	10-00071	NZ	 
Hot English	2.2kg	12 Months	88	6	10-00074	NZ AU	  
Wholegrain	2.1kg	18 Months	84	6	10-00203	NZ AU	  
Wholegrain	21kg	18 Months	840	1	10-00080	NZ	  
PORTION CONTROL UNIT							
Classic French Dressing	30g	12 Months	100	100	10-00177	NZ AU	  
Coriander, Ginger & Lime	30g	9 Months	100	100	10-00230	NZ AU	   
Creamy Aioli	28g	7 Months	100	100	10-00232	NZ	  
Garlic Aioli	30g	9 Months	100	100	10-00168	NZ AU	 
Honey Mustard	30g	9 Months	100	100	10-00208	NZ AU	 
Maple Flavoured Syrup	30g	14 Months	100	100	10-00156	NZ AU	   
Sweet & Sour	30g	12 Months	100	100	10-00173	NZ AU	 
Sweet Thai Chilli	30g	12 Months	100	100	10-00172	NZ AU	  
Smokey Barbecue	30g	12 Months	100	100	10-00178	NZ AU	  
Tartare Sauce	30g	9 Months	100	100	10-00171	NZ AU	 
Tomato Sauce	30g	12 Months	100	100	10-00170	NZ AU	 
SEASONINGS							
Crushed Garlic in Oil	1kg	18 Months	40	12	10-00189	NZ	  
Fresh Crushed Garlic	2kg	12 Months	100	4	10-00133	AU	 
Cajun Seasoning	600g	24 Months	300	12	10-00101	NZ	  
Lemon Pepper Seasoning	690g	24 Months	80	12	10-10127	NZ	  
Lemon Juice	2L	9 Months	80	6	10-00046	NZ	  



PRODUCT	SIZE	SHELF LIFE	SERVES PER UNITS	UNITS PER CARTON	CODE	COUNTRY	
SAUCES							
Béarnaise Sauce	1L	7 Months	40	12	10-00186	NZ AU	 
Butter Chicken Sauce	2L	8 Months	80	6	10-00233	NZ AU	  
Chipotle Salsa	2L	18 Months	80	6	10-00205	NZ AU	   
Creamy Aioli	900g	7 Months	36	10	10-00248	NZ	  
Creamy Aioli	1L	7 Months	40	12	10-00229	NZ AU	  
Garlic Aioli	1L	12 Months	40	12	10-00220	NZ AU	 
Garlic Aioli	2L	12 Months	80	6	10-00107	NZ AU	 
Hollandaise Sauce	1L	7 Months	40	12	10-00183	NZ AU	 
Honey Mustard	900ml	12 Months	36	15	10-00207	NZ	 
Honey Mustard	2L	12 Months	80	6	10-00073	NZ AU	 
Lust Barbecue Sauce	12.5L	12 Months	500	BnB	10-00153	NZ	  
Maple Flavoured Syrup	2L	18 Months	80	6	10-00191	NZ AU	   
Peri Peri Sauce	2L	12 Months	80	6	10-00201	NZ AU	 
Plum Sauce	2L	18 Months	80	6	10-00096	NZ AU	  
Satay Sauce	2.4kg	12 Months	96	6	10-00118	NZ AU	   
Seafood Sauce	5L	12 Months	200	4	10-00131	NZ	 
Sweet & Sour Sauce	2.3kg	12 Months	92	6	10-00112	NZ	 
Sweet Thai Chilli Sauce	2L	12 Months	80	6	10-00113	NZ AU	  
Sweet Thai Chilli Sauce	12.5L	12 Months	500	BnB	10-00164	NZ	  
Smoked Vegan Aioli	1L	6 Months	40	12	10-00251	NZ	   
Smokey Barbecue Sauce	900ml	12 Months	36	10	10-00204	NZ	  
Smokey Barbecue Sauce	2L	12 Months	80	6	10-00120	NZ AU	  
Smokey Barbecue Sauce	12.5L	12 Months	500	BnB	10-00163	NZ AU	  
Tartare Sauce	2.1kg	9 Months	84	6	10-00117	NZ AU	 
Teryaki Sauce	2L	12 Months	80	6	10-00121	NZ AU	
Tomato Salsa	2L	10 Months	80	6	10-00115	NZ AU	  
Tzatziki	2L	9 Months	80	6	10-00215	NZ AU	 
RELISHES							
Tomato Relish	2.4kg	18 Months	96	6	10-00097	NZ AU	  
Tomato Relish	5L	18 Months	200	4	10-00098	NZ	  
Tomato Relish	20L	18 Months	800	1	10-00160	NZ AU	  
SUPERScription							



New Zealand



Vegetarian



NO artificial flavour



Free range



Australia



Vegan



NO artificial colour



## Who doesn't love a good burger?

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*Burgers for comfort, or to try a new flavour.  
Frenchmaid offers a range of sauces to suit your taste.*



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