



What you get in your DiY KiT

- X 1 Pouch Ready To Cook Patty Mix {no fillers/preservatives}
- X 1 AKU's Natural Cheese Blend Container
- X 4 Freshly Baked Sesame Buns
- X 1 House Made A-Sauce Container
- X 1 House-made Pickles Pouch
- X 1 Caramelized Onions Container
- X 1 Imported Streaky Bacon Strips pouch (optional)



Serves: 4
Prep Time: 10 mins

What you need: a sauté pan, a flat spatula, some cooking oil, salt & ... an appetite!

Each DiY kit comes in a Square Paper Box. The contents of which are in the following:

- The patties are in a sealed food grade plastic pouch.
- The sauces, add-ons, natural cheese blend are in airtight food grade SUP pouches/ eco-friendly containers.
- The buns are covered with Food Grade Cling Film

Storage Instructions

You may refrigerate these kits (ideal to consume within 24 hours) or you may put everything in the freezer stored at -18 degrees Celsius (thawing instructions for freezer on the right side) and use within 1 week.



Thawing Instructions (if kept in the freezer)

We suggest you move all items of the DiY kit from the freezer to the fridge for 8-12 hours prior to cooking to thaw the correct way.

Cooking Instructions for the meat:

Make equal sized patties of the lamb mince (3.75 - 4 inches diameter – slightly bigger than a medium sized palm) and season with salt on both sides. (4 portions can be made out of each pouch). Make a small depression in the centre of the patty on one side- this helps the patty to not shrink as much as it would normally + the centre cooks a bit faster. (For the chicken breast, just add it directly to the pan on medium flame and cook on both sides & follow the instructions below:

- In a cast iron/non-stick pan/skillet- heat 1 tsp oil on medium heat, season it (only for LAMB, all other patties are pre-seasoned.) and put the patty in. Cook the first side till brown & then flip the patty.
- At this point add cheese on top of the already browned side of the patty and let the other side cook.
Depending on the type of pan & the flame - you may want to cover the pan with a lid for the patty to cook faster.



Lamb Patties to look similar to this

- You may add caramelized onions inside the pan wherever there is space.
- Once the patty is done, put the caramelized onions on top of the cheese so they hold and then slide the patty on top of freshly warmed/ toasted buns slathered with our in-house A-sauce.