

*Dry Aged*

# BURGER MAKING CLASS



Johnny Glover founded The Butchers Club after perfecting the art of dry aging beef and also got his burger restaurants listed in The Michelin Guide. He is now willing to spill the beans and share his knowledge, recipes and meat blend with the Burger Lovers of Hong Kong.

Come and join Butcher Johnny & Chef Brandon for an evening at The Factory and learn all you will ever need to know to make Michelin star level burgers.

**THE NIGHT WILL ALSO OFFER A FREE FLOW DRINKS PACKAGE SO YOU CAN STAY HYDRATED.**



## ON THE NIGHT YOU WILL LEARN

- The art of dry aging beef cuts for the perfect burger
- Trimming, blending and grinding the meat for the perfect patty
- Making the secret sauce
- Pickling your own veggies
- Forming, grilling and resting the perfectly cooked patty
- Toasting the perfect bun
- Assembling your creation
- Eating your creation!

## IN ADDITION YOU WILL TAKE HOME

- 4 patties that you've created
- 4 buns of your choice
- 4 slices of monteray jack cheese
- 200g of secret burger sauce
- 1 x 200g of factory's burger relish



# \$950

## PER PERSON