

New

move over ~~brioche~~
make room
for milk buns.



QUALITY BAKERS
delivering better bread

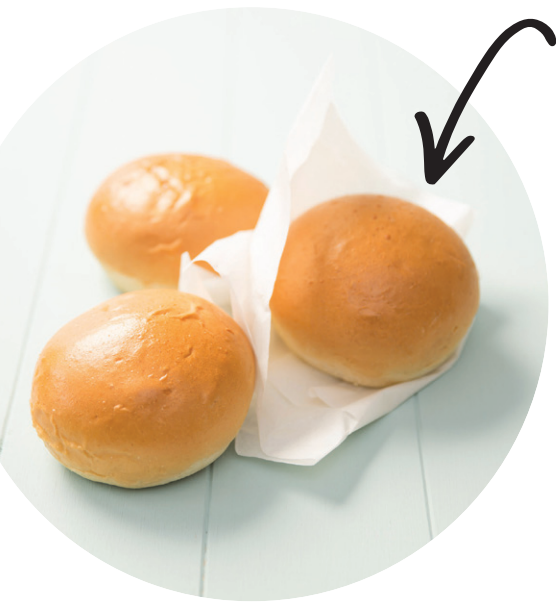
simply thaw & serve

the sweet
side of the
bun.



Jump online to see how you can turn your milk buns into a sweet sensation.

*make mine a milk bun.



Milk buns have taken the burger world by storm and our brand new buns are made from milk, glazed with egg, baked fresh and snap frozen, ready for you to simply thaw & serve.

Been working hard to create the most exciting burger on the block, but the contents of your burger is over-shaddowed by that limelight loving brioche? Check out our milk buns. They're lighter, more textured and less sweet than brioche, which means your diners can now enjoy those flavours you've been working so hard to develop. Our bakers have spent day and night creating the perfect combination of texture, flavour and glaze so you can be the burger hero you deserve to be.

product specifications –

Weight: 90g | **SKU:** 166085 | **TUN No.** 19310023143461

Ctn Qty: 46, Layer: 8, PLT: 32 | **Carton Size:** 576mm (L) x 288mm (W) x 261mm (H)

QBA Milk Bun Size: 100mm +/- 5mm (L) x 100mm +/- 5mm (W) x 60-55mm (H)

preparation instructions –

Shelf Life - Frozen: 6 months from manufacturing date. **Thaw Time:** In box - min 4 hrs, out of box 2-3hrs.

Post Thawing: Day of Thaw + 2 days (without fillings). **Storage Instructions:** Keep in the box and frozen at all times.

| beef cheek burger.

ingredients

4 QBA Milk Buns, cut in half	100g tamarind paste
4 x beef cheeks, silver skin removed	½ cup brown sugar
3 brown onions, finely diced	2 whole eggs, whisked
1 tsp garlic paste	1½ cups plain flour, sifted
400ml Pedro Ximénez or other sweet sherry	2 pinches bi carb-soda
4 sticks, cassia bark or cinnamon	Approx 2 cups ice cold water
12 juniper berries	4 large brown onions peeled, cut to 2cm thick rings
6 star anise	Extra flour for dusting
2L beef stock	8 seasonal bitter green leaves

method

1. In a heavy based pan, grill beef cheeks for 3-4 minutes on each side, set aside on kitchen paper.
2. In the same pan, sauté onions and garlic until golden brown.
3. Remove from heat, add sherry and all spices, place back onto the heat and simmer until reduced by two thirds.
4. Add beef stock, tamarind and brown sugar, reduce by half.
5. Place into a pressure cooker and set on high for 2 hours. Or cover and cook in the oven at 120°C for 6 hours or until the cheeks pulls apart with a fork. Set aside.
6. Strain remaining sauce and simmer until thick. Set aside.
7. Set a deep fryer to 190°C.
8. In a mixing bowl add eggs, flour and bi-carb, then whisk in cold water until batter is formed.
9. In a separate bowl dust onion rings with extra flour, shake off excess and add them to the batter.
10. Carefully add to deep fryer with the basket already lowered. Once raised to top, flip and cook till golden. Drain, set aside and season.

Assembly –

Toast QBA Milk Bun on each internal face, layer bitter green leaves, beef cheek, sauce, onion rings and QBA Milk Bun lid.



soft shell crab & pickled daikon burger.

*Go on, check me out,
I'm on the cover!*

ingredients

4 QBA Milk Buns, cut in half & grilled on each face	400ml mayonnaise
500g sugar	1 lime, zested
500ml water	2 cups cornflour
500ml white vinegar	4 soft shell crabs defrosted, cleaned & halved
4 star anise	4 tbsp ground Szechuan pepper
6 juniper berries	8 wasabi leaves
1 lime, juiced	Salt
1 medium daikon, sliced into ribbons	
2 tsp wasabi paste	
60ml rice wine vinegar	

method

1. In a saucepan add sugar, water, vinegar, star anise, juniper berries and lime juice, bring to the boil and set aside to cool, until completely cold.
2. Once cold, add daikon to pickling liquid and allow to sit for minimum one hour. Can be kept for up to four weeks in an airtight container.
3. Set a deep fryer to 190°C.
4. In a bowl, mix wasabi paste and rice wine vinegar until combined.
5. Fold in mayonnaise and lime zest, set aside.
6. In a separate bowl, combine cornflour, Szechuan pepper and salt, mix well and set aside.
7. Add crabs to cornflour mix, dust well, then drop into the fryer for three minutes. Remove and set aside on kitchen paper, season.

Assembly –

Spread base of QBA Milk Bun with wasabi mayonnaise, place two wasabi leaves on top. Layer crab, then pickled daikon. Add QBA Milk Bun lid and skewer.

the squeeze!



*See the
squeeze test!*

Our classic milk bun has a soft, fine internal texture and a malleable glazed outer crust that gives the bun permission to stay in shape. As you can see, we've tested it. It got an A!

Yep, that's right, you can squeeze our buns and they won't mind a bit. We've taken care to craft these buns in such a way that when your diners squeeze down and take a bite, our milk buns stay in shape. They give a little and take a lot. They're soft enough to give that decadent rich mouthfeel, but firm enough to hold onto their contents. The egg glazed top adds shine, flavour, texture to the bite, plus integrity to the structure. Which means they've got that all important squeeze factor - so important in a burger. Go on, give our buns a squeeze!

DELIVERING BETTER BREAD | *simply thaw & serve*

To order, or learn more about QBA's complete range, including *simply bake* and *simply fresh*, contact your Goodman Fielder Sales Representative.

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