

# HOW TO BUILD THE PERFECT BURGER

**BAKER STREET**

**AK**  
ANNABEL KARMELO

As a nation there's nothing we love more than an excuse to whip up a good burger (whatever the weather!).

Perfect for BBQs, kids' parties, family nights in, quick and easy weekday dinners or... just because!

Annabel Karmel and Baker Street have teamed up to bring you their ultimate burger builds. The challenge is to get creative and design some tasty new burger combos - you might even find your new family favourite!

Simply choose 1 item or ingredient from the six-step burger generator. Ready. Set. Build!

## 1 Start with the perfect Baker Street bun



Deliciously soft and built for burgers (and cleverly packed to last longer!).

Serve lightly toasted for the ultimate burger base.

## 2 Annabel's brilliant burger recipes

[View Annabel's burger recipes >](#)



Classic beef (with hidden veg)



Ultimate vegan



Pulled chicken



Salmon and cod



Teriyaki chicken burger



Cheesy veg and cashew

## TASTY TOPPINGS

### 3 say cheese!



Cheddar



Edam



Feta



Gruyere



Mozzarella



Vegan cheese

### 4 turn up the taste



Fried egg



Grilled mushroom



Grilled onions



Bacon



Grilled pineapple



Grilled halloumi

### 5 fresh'n it up



Lettuce



Tomato



Pickle



Red onion



Coleslaw



Avocado

### 6 get saucy



Ketchup



Sweet chilli



Mayonnaise



BBQ sauce



Mustard



Aioli



Guacamole



Tartar sauce