

SeaMeat®

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A unique seaweed blend that can replace 25% meat for impactful & tasty burgers, sausages & meatballs.

USER MANUAL



How to prepare beef burgers with SeaMeat®.

1. Rinse the SeaMeat® blend briefly (~30 seconds) with cold water to wash away impurities and attached seasalt.
2. Soak the SeaMeat® blend in abundant water for 20-30 minutes. It rehydrates up to ~6 times its dry weight.
3. Drain and blanch for 1 minute, drain again and rinse with cold water. To blanch, it is sufficient to add boiling water to the container with SeaMeat®, leave it for one minute, drain and rinse with cold water to cool down. This step is important to neutralise smell and taste.
4. Mix and blend with meat.
5. Follow your regular burger recipe from here.

Example recipe.

SeaMeat® can best be added to your existing burger recipe. Just reduce salt.

A basic example:

25% SeaMeat® (~8kg less CO₂/kg).
This recipe makes 12 portions of ~100g.

- 50g SeaMeat® blend (~300g when rehydrated)
- 900g minced meat
- A pinch of pepper and salt

Some other examples are seasoned with:

- Red chili, sugar, citric acid and cumin seeds
- Soy sauce, sesame seeds, sambal, ginger paste, garlic, sugar & pepper
- Lemon & green pepper

