

BRICKS TO PATTIES

3 WAYS: TIPS & TRICKS



Demand for the Impossible™ is at an all-time high. To make as much Impossible Burger as possible, we'll be shipping exclusively bricks — no patties — starting this month. We know this complicates the pattying process, so we've created this simple guide.

If you're a burger expert, you know there are three main ways to form a patty:

- 1. Scoop + Smash**
- 2. Scoop + Mold**
- 3. Scoop + Patty-Press**

Note: Impossible Burger needs to be completely thawed prior to forming. To thaw, simply place the Impossible Burger in the refrigerator for approximately 24 hours before you intend to use it. (We don't recommend immersing it in water to thaw.)

Here are our suggested Patty Specs:

Approximate diameter: 4"

Approximate thickness: 0.6"

IMPOSSIBLE™

SCOOP + SMASH

This is a quick, but effective method for made-to-order patties — best for lower-prep, higher volume operations. **You'll need:**



#8 Scoop



Burger Press

Instructions:

1. Once thawed, fill your #8 scoop with a level scoop of Impossible Burger for one 4oz portion.
2. Place each 4oz portion of Impossible Burger with one piece of patty paper in the manual patty press to produce 4" patties.
3. After forming, refrigerate the patties to completely chill before cooking and serving.
4. To cook a smash-style Impossible Burger, place one 4oz portion on the griddle and smash it with a burger press down to your desired thickness. Cook to desired temperature, then serve.

SCOOP + MOLD

This method requires a bit more time, but produces the perfect patty — best used for operations that desire a perfectly round patty. **To do this, you'll need:**



#8 Scoop



Patty Paper



4" Ring Mold

Instructions:

1. Once thawed, fill your #8 scoop with a level scoop of Impossible Burger for one 4oz portion.
2. Once you've successfully divided your brick into 4oz portions, place patty paper down on a clean cutting board — one paper per portion.
3. Center one 4" ring mold over the patty paper, and place a 4oz portion of meat in the center. Using gloves, pack the Impossible Burger into the ring mold and smooth out the sides to form a 4" patty.
4. After forming, refrigerate the patties to completely chill before cooking. Cook to desired temperature, then serve.

SCOOP + PATTY-PRESS

This method requires a patty press, but is quick, effective, and produces a perfectly round patty — best used for higher-prep, higher volume operations. **You'll need:**



#8 Scoop



High Volume Patty-Press

Instructions:

1. Once thawed, fill your #8 scoop with a level scoop of Impossible Burger for one 4oz portion.
2. Place each 4oz portion of Impossible Burger with one piece of patty paper in the manual patty press to produce 4" patties.
3. After forming, refrigerate the patties to completely chill before cooking.

GENERAL HANDLING

Impossible Burger cooks best when cold and refrigerated. Like beef, Impossible Burger can be served at various degrees of doneness and should be handled with the same caution. Chefs and FOH staff should inform consumers of the risks of consuming raw or undercooked foods, as directed by local health departments. Impossible Burger is fully cooked when the internal temperature is 160°F.

Shelf Life & Recommended Storage

- Impossible Burger is perishable and should be kept frozen or refrigerated.
- Store thawed Impossible Burger in a refrigerator for a maximum of 10 days unopened or 3 days opened.
- We recommend storing open packages in airtight containers to reduce oxidation.

Food Safety & Sanitation

As far as safety goes, treat Impossible Burger like any other meat, and follow the food safety guidelines of your restaurant. You already know this, but we had to say it.