

No. 01 MALBEC

Lamb Burger with Blue Cheese and Roasted Shallots

THE FRESH FLAVORS OF BLACK CHERRY AND RED CURRANT MAKE PORTILLO MALBEC THE PERFECT COMPLIMENT TO THIS RICHLY FLAVORED LAMB BURGER WITH BUTTERY, PIQUANT TOPPINGS.

SERVES THREE



PREP TIME: 20 MINUTES

COOK TIME: 50 MINUTES

READY IN: 70 MINUTES

Ingredients:

- 6 large shallots
- 2 tablespoons olive oil
- 1 ½ teaspoons salt
- 1 lb. ground lamb
- ½ teaspoon ground black pepper
- Pinch of crushed red pepper
- Zest of ½ lemon
- 2 tablespoons fresh parsley
- 2 tablespoons fresh rosemary
- 2 tablespoons fresh mint
- 4 oz. blue cheese
- 3 brioche rolls, cut in half

Method:

1. Preheat oven to 400°F. Toss whole unpeeled shallots with olive oil and 1 teaspoon salt, then place onto a medium-size sheet pan. Roast for 30-40 minutes, or until very tender, flipping every 10 minutes.
2. Finely mince herbs.
3. In a large bowl, combine the lamb, ½ teaspoon salt, pepper, red pepper flakes, lemon zest and herbs and mix well.
4. Divide lamb mixture into three balls and form patties approximately 5 inches wide and 1 inch thick. Set aside.
5. Allow shallots to cool and then remove skin. Place shallots in a small bowl and mash until spreadable.
6. Heat a large cast-iron skillet over medium heat. Add lamb patties and cook 5 to 7 minutes on each side. Remove from pan and let rest on a cutting board for 3 minutes.
7. Spread ⅓ of the shallot mixture on the top half of each roll, add the burger to the bottom half of the roll and top with the blue cheese. Serve with Portillo Malbec and enjoy!

OTHER GREAT MALBEC PAIRINGS

