



VEAL & HAM BURGERS WITH BEETROOT RELISH

It would be impossible to have an Australian Cuisine section without a true Australian hamburger recipe. This one aired on the Australian 'Today Show' and proved extremely popular.

Pairs well with McWilliams Hanwood Estate® South Eastern Australia Shiraz

Serves 4

- 4 large bread rolls (preferable ciabatta rolls or unsweetened rolls)
- 1lb minced veal
- 8oz minced ham
- 2 eggs
- 1 teaspoon Tabasco sauce
- 1 tablespoon tomato sauce
- 2oz onion, finely diced
- 1/2 teaspoon salt
- dried breadcrumbs, if necessary
- 4 medium-sized field mushrooms
- 2 cups shredded lettuce
- For the Beetroot Relish
- 7oz beetroot, cooked, cooled and skins removed
- 2 scallions, finely minced
- 1 teaspoon anchovy sauce
- 1 tablespoon white wine vinegar
- 2 tablespoons truffle oil, or walnut oil



In the Kitchen

Cut bread rolls in half horizontally and pull out the soft centre of each half to make a well. Combine veal, ham, eggs, Tabasco, tomato sauce, onions, salt and the bread removed from the buns, broken into really small pieces.

Make relish by grating the beetroot roughly. Combine with scallions, anchovy sauce, vinegar and oil and mix well.

At the Barbecue

Spray patties with oil and cook on the flat plate over medium heat for one minute. Spray again, turn and cook the second side for another minute. Spray mushrooms on the gill side (the brown underneath part) and cook on the open grill over high heat for two minutes on each side

Lift hamburger patties onto the open grill and cook over high heat for a further three minutes on each side, or until done to your liking. (The time recommended will give you medium-rare patties.)

Spray insides of hamburger buns with oil and cook, cut-side-down, on the open grill for 30 seconds. Turn to cook for 30 seconds on the other side.

Lift all ingredients from the barbecue and assemble by putting equal portions of lettuce in the base part of each bread roll. Add a cooked pattie and top with a mushroom. Spoon beetroot relish on top of the mushrooms and add the top part of the bread roll. Press down to compress the fillings and serve with your choice of salads.

Recipe courtesy of Peter Howard