

GOURMET BEEF BURGER WITH SWEET BALSAMIC ONIONS AND MATURE GOUDA

WITH SPIER SEAWARD PINOTAGE



SPIER'S GROWING FOR GOOD INITIATIVES EMPOWER OUR COMMUNITIES
TO MAKE POSITIVE SOCIAL AND ENVIRONMENTAL CHANGE.



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SERVES 4

WITH SPIER SEAWARD PINOTAGE

INGREDIENTS

You can never go wrong with a bold homemade burger! First, choose the best patties you can find; we recommend Farmer Angus's ones which are made with beef reared on Spier's pastures. Then, take your time with the onions and be generous with the mayo. A mature gouda won't melt (or slice) as easily as processed cheese, but the flavour of and result is far superior. Pair this with the mouthwatering Spier Seaward Pinotage.

For the sweet balsamic onions:

- 45ml of olive oil
- 3-4 white onions, halved and sliced into 3-5mm half-moons
- 60ml treacle sugar (or other dark soft brown sugar)
- 45ml balsamic vinegar
- salt and pepper

For the burgers:

- 4 x large sesame burger buns, sliced open and buttered
- olive oil for frying
- 4 large beef burger patties (at least 150g)
- mayonnaise, for spreading
- rocket or salad leaves
- sliced tomato
- sliced mature gouda
- sweet balsamic onions (see above)

METHOD

In a wide pot (about 26-28cm) over medium heat, add the olive oil and onions. Fry slowly for about 25 to 30 minutes, stirring often and covering the pot with a lid in-between so that the onions can steam and become very soft. When they are very soft, remove the lid and turn up the heat. Fry until they start to brown, stirring often. Add the sugar and vinegar and continue to fry and stir until the mixture starts to caramelise and become sticky. Season with salt and pepper and set aside.

Toast the insides of the buns in a hot pan until golden and crisp. Remove and set aside. Add some olive oil to the pan, then fry the burger patties on both sides until just cooked but still tender.

Remove from the pan to rest while you assemble the burgers: start with the bun, then some mayo, then leaves, tomato, the cooked patties, gouda and top with a generous helping of the balsamic onions. Serve at once, with or without potato fries.



Spier Seaward wines can be tasted and purchased at the farm in Stellenbosch, and are widely available in stores and online at shop.spier.co.za

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