



GRILLED AUBERGINE AND HALLOUMI BURGERS WITH MINT AND TOMATO SALSA

— with *Spier Signature Cabernet Sauvignon* —

Going vegetarian is no dull affair with this incredible flavour and texture combo. The halloumi provides a meaty textural chew, and the aubergines bring all the umami and soft moistness you'll need. A glass of Signature Cabernet Sauvignon completes the picture.

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Drink Responsibly. Not For Persons Under The Age Of 18.

INGREDIENTS

SERVES
4

For the aubergines:

- 1 large or 2 medium aubergines, sliced into 1,5cm thick rounds
- olive oil, for drizzling (plus more for frying)
- salt and pepper, to taste
- smoked paprika, to taste

For the salsa:

- 1 small punnet rosa tomatoes, sliced
- a handful fresh mint leaves, roughly chopped
- 1/2 small red onion, finely sliced
- 10ml red wine vinegar
- 1 teaspoon sugar
- 5ml olive oil
- salt and pepper, to taste

To assemble:

- about 250g halloumi cheese, sliced into thick slices
- 4 large sesame burger buns, sliced and buttered
- mayonnaise, for spreading
- a small bunch rocket/watercress

METHOD

Prepare the aubergines:

Preheat the oven to 230°C. On a large baking tray brushed with oil, arrange the sliced aubergines, then drizzle with more olive oil and season with salt, pepper and paprika. Roast for about 20-25 minutes until soft and toasty, then remove from the oven and set aside.

Make the salsa:

Mix all the ingredients in a small mixing bowl. Cover and set aside until ready to serve.

Fry the halloumi:

Fry the sliced halloumi in a little olive oil on both sides until golden. Remove from the pan and set aside.

Assemble the burgers:

On the bottom half of each bun, spread a thick layer of mayonnaise, then cover with rocket/watercress, warm roasted aubergines, freshly fried halloumi and a dollop of salsa. Serve at once.

Spier Signature wines can be tasted and purchased at the farm in Stellenbosch and are widely available at retail outlets, supermarkets and online at shop.spier.co.za

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