

# LAMB BURGERS

with pineapple and fruity relish



Lamb burger patties one inch thick, made with lamb mince, traditional South African spices, grilled pineapple, whipped sheep's milk feta and a fruity mango peppadew relish.



# Ingredients

1 kg Lamb mince  
1 ½ teaspoon Salt  
½ teaspoon Pepper, freshly ground  
1 clove Garlic, finely chopped  
1 teaspoon Ground coriander  
½ teaspoon Ground cumin  
¼ teaspoon Ground nutmeg  
½ teaspoon Ground cinnamon  
¼ teaspoon Ground cloves  
½ teaspoon Mustard powder  
1 Pineapple peeled, cored and sliced,  
1cm thick  
1 tablespoon Olive oil  
½ teaspoon Salt  
1 tablespoon Brown sugar  
1 teaspoon Cinnamon  
½ teaspoon Cayenne pepper  
1 Iceberg lettuce  
1 Red onion, thinly sliced and blanched  
2 tablespoons Sweet mustard  
3 tablespoons Mango relish  
6 Hamburger buns/ roosterkoek or other  
buns of preference

## Feta

250 g Feta cheese  
100 g Whipped cream cheese  
1 tablespoon Mayonnaise  
1 tablespoon Chopped mint

## Mango Relish

1 Mango, peeled and diced  
½ small Red onion, minced  
5 Peppadews, chopped  
3 tablespoons Fresh mint, chopped  
2 tablespoons Lime juice  
¼ teaspoon Salt  
¼ teaspoon Chili, very finely chopped

### Prepare the lamb:

1. Mix the lamb mince, salt, pepper, garlic, coriander, cumin, nutmeg, cinnamon, cloves and mustard powder together and set aside. Form thick patties (2,5 cm) and place in the refrigerator to firm up and set. When all the sides and toppings have been prepared, braai the patties over medium heat coals for 10-15 minutes depending on doneness preferred.
2. Brush the pineapple slices with some olive oil and season with salt and a sprinkling of brown sugar, cinnamon and cayenne pepper.
3. Grill the pineapple slices first over medium heat on the grill or on the braai. Grill 3-4 minutes aside until grill marks are visible and the pineapple is tender.
4. Assemble the burgers by spreading mustard on both halves of the buns. Place the lettuce, patty, whipped feta, grilled pineapple, red onions and relish on the bun and close with the other half of the bun. Serve with sweet potato wedges.

### Prepare the whipped feta:

5. Place the crumbled feta in a food processor and pulse until small crumbs are formed. Add the cream cheese and mayonnaise and puree for 2-3 minutes until mixture is creamy. Add water if the mixture is too thick. Add the chopped mint and pulse to blend. Place in the refrigerator until required.

### Prepare the mango and peppadew relish:

6. Mix the mango, onion, peppadews, mint, lime juice, salt and chili together, place in a container and store in the refrigerator until required.

