



Try me with veal, s'il vous plait.

CALVET CHÂTEAU ST GERMAIN

A dry, medium bodied red with black cherry, cranberry, herb and mineral aromas, culminating in a flavourful finish. Try it with herbed crusted lamb, grilled veal or poultry.

\$13.85

750 mL

LCBO 152587



FRANCOIS SAYS:

"This medium-bodied Bordeaux is perfect with savoury appetizers. Herbal and mineral notes combine with soft tannins and generous fruit to create a perfect match for the seasoned veal burgers."

Miniature Veal, Basil and Black Peppercorn Burgers

BY PETER EGGER, CHEF, THE BREADALBANE INN, FERGUS

You can make these as full size burgers – just cut the garnishes in half. If you do not have truffle oil, it can be omitted. Makes 8 miniature burgers.

Burger

- 1½ lbs (750 g) ground veal shoulder
- ¼ cup (50 mL) chopped basil
- ½ cup (125 mL) finely diced shallots
- 2 cloves garlic, chopped
- 3 tbsp (45 mL) Dijon mustard
- 1 tbsp (15 mL) cracked black pepper
- 2 tsp (10 mL) truffle oil
- 2 tsp (10 mL) Kosher salt

Garnish

- 2 tsp (10 mL) olive oil
- 8 shiitake mushrooms, stemmed and sliced
- Salt and freshly ground pepper
- 3 tbsp (45 mL) mayonnaise
- 1 avocado, diced
- 2 green onions, chopped
- 8 miniature bagels
- 8 slices raclette or Gruyère cheese
- 8 pieces of leaf lettuce
- 2 hot house tomatoes, sliced



- 1.** Combine ground veal, basil, shallots, garlic, mustard, black pepper, truffle oil and salt in a bowl and gently mix by hand to combine. Form 8 small patties, about 1-inch (2.5-cm) thick and 2½-inches (6-cm) in diameter. Pre-heat grill.
- 2.** Heat olive oil in a small skillet over medium-high heat and quickly sauté mushrooms until cooked. Season with salt and pepper.
- 3.** Combine mayonnaise, avocado and green onion in a bowl and mix together.
- 4.** Grill burgers 3-4 minutes per side or until desired doneness. Toast bagels on grill. Place cheese on burger and warm until the cheese begins to melt.
- 5.** Garnish bagels with a piece of lettuce, some avocado mayo and a slice of tomato. Arrange burgers on top and finish with sautéed shiitake mushrooms.

