



KITTLING RIDGE
ESTATE WINES & SPIRITS



Kittling Ridge and Crown Verity Present Recipes from QScene BBQ TV - Starring Murray Lloyd



Turkey Burgers with Fresh Mango

Turkey Burgers with Fresh Mango - serves 4

- 1 1/2 lbs ground turkey
- 3 Tbs. chives, chopped
- 1 garlic clove, minced
- 2 tsp. fresh sage, minced
- 1/4 cup fresh mango, chopped
- 1 cup corn meal
- 8 large portabello mushrooms
- 1/4 cup balsamic vinegar

Combine turkey, chives, garlic, sage and mango. Form into 4 patties and dip in corn meal.

Grill over medium high heat for 4 minutes per side or until internal thermometer registers 170°C / 338°F and the juices run clear.

While the burgers are cooking clean the mushrooms and cut off the stems.

Place mushrooms skin side down on the barbecue and drizzle with balsamic vinegar. Cook until tender. Serve the patties between two mushroom caps. Garnish with a crisp fresh fruit relish or salsa.

Wine Pairing: Kittling Ridge PC Chardonnay

Both savoury and sweet, this recipe requires a fruity, medium-bodied chardonnay. Subtle hints of oak ageing marry with the earthy portabello, sage, and balsamic flavours, while substantial apple and crisp pear flavours complement the mango and turkey.



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