



Goat burger with Halloumi, red onion & tzatziki

James Whetlor from Cabrito inspires us with his worldwide goat cuisine

Serves: 4

Prepare: 20 Minutes

Cook: 10 Minutes

Difficulty: medium

Ingredients

For The Burger

- 600g/1lb 5oz goat mince
- 1½ red onion - grated
- 1 garlic clove - crushed (optional)
- 2 teaspoons Urfa chilli flakes (or use Aleppo)
- generous pinch of ground cinnamon
- 1½ teaspoon ground cumin
- generous pinch of dried mint
- 1½ teaspoon salt

For The Onions

- 1½ red onion, thinly sliced
- 1½ teaspoon salt
- Juice of 1 lemon
- small bunch of flatleaf parsley, leaves roughly chopped
- 2 tablespoons olive oil

To Assemble

- 4 slices of halloumi, sliced into 8 x 1cm/½in pieces
- 1 tablespoon olive oil
- 4 burger-sized lettuce leaves
- 8 tablespoons tzatziki
- 4 brioche buns, halved and toasted 4 ripe tomatoes, sliced

Method

1. In a large bowl, combine the minced meat with the grated onion, garlic, if using, spices, dried mint and salt. Mix very well to combine, kneading a little. Divide the mixture into 4 and shape each into a burger about 1cm/½in wider than the brioche buns, with the edges of the burger slightly thicker than the middle. Set aside for at least 30 minutes, to allow the flavours to mingle.
2. Combine the sliced red onion with the salt and lemon juice and set aside.
3. Mix the salted sliced onion with the parsley and olive oil.
4. When ready to cook, fry the halloumi in the olive oil for about 30 seconds each side, until golden brown and crispy (you can also grill the halloumi). Remove and set aside.
5. Add the burgers to the hot pan and fry for about 5 minutes on each side, until crisp on the outside and just cooked in the middle.
6. Build each burger with a lettuce leaf, 2 tablespoons tzatziki, then a burger, 2 pieces of halloumi, some onion and parsley salad, and some sliced tomato.