

ZESTY PALATE

Vibrant and aromatic, Yalumba Y Series Sangiovese Rosé is a vegan-friendly wine for delightful flavours and happy occasions

Mushroom & haloumi sliders with quick pickled onion & aioli

READY IN 25 minutes SERVES 4

- ½ red onion, thinly sliced
- 3 Tbsp cider vinegar
- Small handful each parsley, basil and thyme, chopped
- 3 cloves garlic, crushed
- ½ cup olive oil
- 200g block haloumi
- 4 large field or Portobello mushrooms
- 4 brioche or slider buns, halved and lightly toasted
- ½ cup store-bought aioli
- 1 large ripe tomato, thickly sliced
- 1 cup rocket leaves

- 1 In a small bowl, combine the sliced onion, vinegar and a pinch of salt; toss well to coat, massaging the vinegar into the onion for a minute or two. Set aside.
- 2 Combine the chopped herbs, garlic and oil in a shallow bowl and set aside.
- 3 Slice the block of haloumi horizontally then in half to make 4 square slices.
- 4 Trim woody stalks from the mushrooms, and brush mushrooms well with the herb and garlic oil. Cook in a frying pan or preheated grill plate for 4-5 minutes, turning during cooking, until tender.
- 5 Dip the haloumi slices in the herb and garlic oil, coating thoroughly, then cook each side until golden.
- 6 To assemble, spread the buns with aioli, stack with a cooked mushroom, a slice of haloumi, a slice of tomato, a pinch of the pickled red onion and a handful of rocket.



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