

CELEBRATE THE SUMMER AND BBQ SEASON

with our delicious
Burger Blue Recipes



CASTELLO
SINCE 1893

BLUE CHEESE BURGER WITH ONION MARMALADE

COOKING TIME 30 min

SERVINGS 4

INGREDIENTS

- Minced Meat
- Parsley
- Dijon Mustard
- Tabasco Sauce
- Burger Buns
- Mayonnaise
- **Castello Burger Blue Cheese Slices**
- Lettuce and Tomato
- Onion Marmalade (or Chutney)

PREPARATION

Add flavour to the minced meat with chopped parsley, Dijon mustard and some Tabasco sauce. Fry the burgers on a pan or grill and put a slice of Castello Burger Blue on top of each. Spread some mayonnaise on the lower part of each burger bun, add lettuce and tomato before you place the meat on them. Top with some onion marmalade or chutney. Serve with fries and salad if desired.



CASTELLO
SINCE 1893

SPICY CHICKEN BURGER WITH BLUE CHEESE

COOKING TIME 30 min

SERVINGS 4

INGREDIENTS

- Mayonnaise
- Chilli Sauce
- Dried Chilli Flakes
- Avocado
- Chicken Breasts
- **Castello Burger Blue Cheese Slices**
- Burger Buns
- Baby Spinach
- Bacon (fried)

PREPARATION

Mix the mayonnaise, chilli sauce and dried chilli for the dressing. Slice the avocado and fry the chicken breasts - top with a slice of Castello Burger Blue. Spread some dressing on the lower part of each burger bun and add some spinach before you put on the chicken, avocado and bacon. Serve with roasted potatoes if you like.



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BASED ON THE RECIPE FOR OUR DELICIOUS...

CASTELLO® EXTRA CREAMY DANISH BLUE

NOW COMES IN CONVENIENT AND EASY TO USE SLICES DESIGNED ESPECIALLY FOR BURGERS.



CASTELLO
SINCE 1893



GRILLED EGGPLANT BURGER WITH BLUE CHEESE

COOKING TIME 30 min SERVINGS 4

INGREDIENTS

- 1 Eggplant sliced in 1cm rounds
- Olive Oil
- **Castello Burger Blue Cheese Slices**
- Baby Spinach
- Burger Buns
- Onion Relish

PREPARATION

Brush eggplant with olive oil. Grill or panfry each side over medium heat for 5-10 minutes or until golden. Remove from heat and top with a slice of cheese. Place eggplant and cheese on hamburger buns and top with spinach leaves and onion relish. Serve with roasted potatoes if you like.



CASTELLO
SINCE 1955

BLUE CHEESE BURGER WITH THOUSAND ISLAND DRESSING

COOKING TIME 30 min SERVINGS 4

INGREDIENTS

- Mayonnaise
- Ketchup
- Cucumber
- Minced Meat
- Salt & Pepper
- **Castello Burger Blue Cheese Slices**
- Burger Buns
- Tomato, thickly sliced
- Salad Leaves & Red Onion

PREPARATION

Mix mayonnaise, ketchup and diced cucumber for the Thousand Island dressing. Season the minced meat with salt and pepper and shape into patties and fry in a pan or on an oiled BBQ grill. Add a slice of Castello Burger Blue on top. Spread with some dressing on each burger bun before you place the salad leaves, meat, tomato and red onion. Serve with chips if desired.



CASTELLO
SINCE 1955

GRILLED SPICY LAMB AND BLUE CHEESE BURGER

COOKING TIME 30 min SERVINGS 4

INGREDIENTS

- Lamb Mince
- Handful Chopped Fresh Mint Leaves
- Chopped Fresh Coriander
- Chopped Fresh Oregano
- 2 Cloves Garlic Chopped
- 1 tsp White Wine Vinegar
- 1 tsp Molasses
- 1 tsp Ground Cumin
- ¼ tsp Ground Allspice
- Sea & Pepper
- **Castello Burger Blue Cheese Slices**
- Salad Leaves
- Burger Buns
- Onion Relish

PREPARATION

Place the lamb in a large bowl and mix with the mint, coriander, oregano, garlic, vinegar, and molasses. Season with cumin, allspice, sea salt, and black pepper, and mix well. Shape into 4 patties. Brush grill grate with oil. Grill burgers 5 minutes on each side, or until well done. Heat the burger buns briefly on the grill. Top with blue cheese slices, salad leaves, onion relish and serve.



CASTELLO
SINCE 1955

PORK AND BLUE CHEESE BURGER WITH APPLE KETCHUP

COOKING TIME 30 min SERVINGS 4

INGREDIENTS

- Pork Mince
- 3 Garlic Cloves, Crushed
- 2 tsp Smoked Paprika
- 1 Egg, lightly beaten
- 2 tsp Dry Mixed Herbs
- Burger Buns
- Apple Ketchup
- **Castello Burger Blue Cheese Slices**
- Salad Leaves and Onion to serve
- Fried Bacon (optional)

PREPARATION

Mix the mince with garlic, paprika, egg, remaining herbs and seasoning in a bowl. Shape into 4 burgers. Heat a BBQ grill, spray lightly with oil, then cook for 15 mins, turning halfway. Top with blue cheese slice. Serve the burgers in buns with salad leaves, onion, and top with apple ketchup (and bacon, optional).



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