

VILAGRAD WINERY

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Recipe

This gourmet take on a fast and easy sandwich paired with our Mt Pirongia Cabernet Merlot makes for a delicious, rich and simple lunch or dinner! You can keep the panini fresh or toast it for a warm, tasty meal.

First, make the Cuban sauce to cook in with the Magills Pulled Lamb. Mix the following:

100ml orange juice (or more or less depending on how saucy you like it or how much pulled meat you have - this is for a 200g pack)

Tablespoon of olive oil

Fresh salt and pepper

Ground oregano, cumin, and onion powder to taste (we recommend approx ½-1 teaspoon)

1-2 fresh garlic cloves, minced

Place all ingredients in a blender and blend until mixed. Then put pulled lamb and Cuban marinade in a frying pan and cook until pulled lamb is fully heated through and sauce is mixed and at a consistency you like. You may like to add the marinade in small bits at a time to reach your desired effect!

Quickly fry some bacon and place the pulled lamb mix, bacon, sliced gherkins, and smoked cheese in a panini with a light spread of mustard and mayonnaise. Serve fresh or place in sandwich press! Enjoy with a side salad or by itself with a glass of Vilagrado Cabernet Merlot!

