

Pork Hamburgers with Egg Ricotta and Rosemary

Wine Pairing: Red Moscato

INGREDIENTS:

- 6 Brioche buns drizzled with olive oil and topped with Italian seasonings
- 2 Pounds ground pork
- 1 Cup corn flour
- 2 Cups ricotta cheese
- 2 Tablespoons rosemary, minced
- ½ Cup sunflower oil
- 8 Cherry tomatoes
- Salt and pepper
- Fresh rosemary for decoration

For the Side:

- 16 Ounces cherry tomatoes
- 2 Cups ricotta
- Salt to taste

INSTRUCTIONS:

- Wash tomatoes and cut into rounds; set aside
- Place pork and minced rosemary into bowl and season with salt and pepper
- Mix and shape patties with burger ring
- Break eggs into bowl, beating with fork
- Pour breadcrumbs and corn flour and mix together
- Pour into a flat plate
- Coat patties with egg and breading
- Heat oil in non-stick pan, heat until 350 degrees
- Cook burgers for 5 to 6 minutes turning several times
- Remove excess oil with paper towels
- Cut buns in half; dipping top in olive oil and seasonings
- Create base of ricotta and tomato slices, top with meat and more ricotta
- Place top on burger
- Add fresh rosemary for decoration

For the Side:

- Wash and dry tomatoes, cutting gently and emptying insides
- Season interior with salt to taste and fill each with a teaspoon of ricotta
- Pair with Sutter Home Moscato and serve!