



# Beet and Black Bean Burger

SERVING 6

Not your average veggie burger, created with roasted beets and black beans, the texture is firm and holds together just like a meat patty. It is packed with flavor, brightened by the complement of orange and ginger to round out the natural sweetness of the beets. Creamy avocado and tangy sour cream on the bun pulls all the flavors together. This burger is best served with a chilled glass of rosé and they complement perfectly, the burger doesn't overwhelm the wine and the crispness sweetness of the wine on the palate is only made more delicious by a bite of burger.

## Tasting notes - 2023 Rosé of Pinot Noir

*The 2023 Kajita Vineyard Rosé of Pinot Noir from Sonoma Valley is an opportune welcoming to the spring season. Electric and racy, this wine screams to be enjoyed poolside or while adventuring outdoors. The bouquet is bright and alive with notes of fresh strawberry, hibiscus, and slate-like minerality. On the palate is a mouthwatering core of briny acidity, interlaced with concentrated red fruits and violet-like florals. Try to put it down!*

## Ingredients

- |                         |                                  |
|-------------------------|----------------------------------|
| 2 large beets           | 1 tsp fresh cracked black pepper |
| 2 Tbsp olive oil        | 6 burger buns                    |
| 16oz black beans        | 2 avocados                       |
| 1 small onion           | 2 tomatoes                       |
| 1 cup breadcrumbs       | 6 lettuce leaves                 |
| 2 eggs                  | 1 cup sour cream                 |
| 2 Tbsp balsamic vinegar |                                  |
| 2 Tbsp orange zest      |                                  |
| 1 Tbsp grated ginger    |                                  |
| 1 tsp sea salt          |                                  |

## Directions

Preheat the oven to **425°F**.

Slice the beets into quarters and place skin side down on a parchment covered baking sheet.

Drizzle with olive oil and place in preheated oven. Roast for **30 to 45 minutes**, until the beets are fork tender. Remove from heat and allow to cool enough to handle. Using a box grater, grate the beets. You should have approximately **1 ¾ cup** of grated beet. Slice the onion in half and grate it as well. Add the beets and onion to a large mixing bowl.

Rinse and drain the black beans and spread them on a parchment paper lined baking sheet. Place in the oven to dry for about **5 minutes**. Remove from oven and let cool enough to handle. Using a rolling pin crush the beans then mix to create a crumbled chunky mixture.

Add beans to the mixing bowl, along with the breadcrumbs, mixing well to evenly combine.

In a small bowl whisk together the eggs, balsamic, orange zest, ginger, salt and pepper. Pour over the beet mixture and using your hands mix well to make a fully combined soft mixture, ensuring the wet ingredients are evenly spread throughout.

Cover a baking sheet with parchment paper and drizzle with a little olive oil to grease. Form the mixture into **6 patties**, placing each on the prepared baking sheet.

Place in preheated oven and bake for **10 minutes**. Remove from the oven, carefully flip the burgers using a wide spatula, bake another **5 to 8 minutes** until crisp on the outside and soft in the center.

Slice and toast the buns. Slice the avocado and tomato. Place a slice of lettuce and two slices of tomato on the bottom burger bun. Top with one burger then top with avocado. Spread the top bun generously with sour cream before toping the burger.

Once assembled, enjoy the burger immediately.

Burgers can be frozen raw, or cooked, in an airtight container for **up to 6 months**. Once frozen they can be grilled on the barbecue, or pan fried to cook through.



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## Rosé of Pinot Noir

**Vintage:** 2023

**Vineyard:** Kajita Vineyard