



BONNIEVALE

TRY THESE
Festive season dishes
with BONNIEVALE WINES

You've got a dinner party coming and need festive season ideas of dishes that pair with Bonnievale Wines. Panic no more, 'cause we've got you covered. Bonnievale Wines asked award-winning food blogger and cook Nina Timm of My-Easy-Cooking.com to create just such a list of food and wine pairings to make life easy.

Bonnievale The River Collection Merlot 2021 paired with Greek lamb meatball and yogurt bowls

This wine is smooth and supple, redolent of red and blackberry fruit and notes of vanilla cream that echo on the palate. It's a sit-back-relax kind of wine that will just love a dish of lamb.

Greek Lamb

MEATBALL BOWLS (Serve 4)

Meatballs

Ingredients

- 500 g lamb mince
- 1 medium onion - finely grated
- 125 ml ground almonds
- 80 ml finely grated Parmesan
- Zest and juice of 1 lemon
- 5 ml salt
- 5 ml pepper
- 5 ml cumin
- 15 ml Worcestershire Sauce
- 5 ml oregano
- 30 ml BBQ sauce of your choice

Method

Place all the ingredients in a mixing bowl and mix thoroughly. Shape the mixture into 16 meatballs. I cooked the meatballs in the airfryer at 180 C for 15 minutes. Brush the meatballs with the BBQ sauce after ten minutes and then cook for another 5 minutes. Keep warm until needed. You can also do them in the oven at 180 C for 30 minutes or in a pan. The meatballs are quite soft, so try not to handle them too much.



Other ingredients

- 100 g fine asparagus - I grilled mine in the airfryer, you can use a conventional pan or a griddle pan. Drizzle lightly with olive oil.
- 90 g sugar snap peas - halved
- Fresh rocket
- 1 red onion - finely sliced
- 500 g full fat plain yogurt
- Lemon juice

To assemble the bowls

Divide the yogurt amongst bowl flat bowls. Place 4 meatballs in each bowl. Add all the other ingredients and serve. I prefer the meatballs quite warm, because the contrast with the cold yogurt is heavenly. You can change the lamb with beef and you can also add canned chickpeas to each bowl.

Of course the fatty lamb pairs beautifully with the Bonnievale The River Collection Merlot 2021.