

B CELLARS
ENTRÉE

Lamb Sliders

with MASCARPONE, PISTACHIOS, AND POTATO BUN

by Derick Kuntz, Executive Chef | B Cellars Vineyards and Winery

Ingredients

YIELDS 20



SLIDERS

2.5 lbs ground lamb
(or use 80/20 beef as a substitute)
1/4 cup B Cellars Spice Blend 9*
1 cup pistachios
2 stems of mint

*find Blend 9 at B Cellars Winery or visit www.bcellars.com

PICKLED RED ONIONS

1 each red onion, shaved
1/4 cup sugar
1/4 cup water
1/4 cup white wine vinegar

POTATO BUNS

2 1/2 cup all purpose flour
1/4 cup riced potatoes
1 1/4 tsp yeast
3/4 cup warm water
3 Tbsp olive oil
2 Tbsp sugar
pinch of salt

WHIPPED MASCARPONE

1 pound mascarpone
2 tsp black pepper
2 1/2 Tbsp honey

Pairing Insights



Chef Derick Kuntz's sliders are the most requested food item from guests at B Cellars. This versatile recipe works well with many of our red wines, especially Cabernet Sauvignon.



Instructions

POTATO BUNS

Mix warm water with sugar and yeast

Let sit for 5 minutes. Stir in olive oil, then add flour

In a mixer, mix until dough forms and all ingredients pull away from the bowl

Cover with warm, wet cloth. Let proof for 30 minutes

Portion dough into 30 gram balls (aprx the size of a golf ball)

Roll out dough into tight ball

Place onto a greased tray

Brush with olive oil and sprinkle with Maldon salt.

Bake at 350° for 8-10 minutes, turning once halfway through.

PICKLED RED ONIONS

Bring sugar, water, and white wine vinegar to a boil

Cool

Pour over shaved onions

Let sit over night

WHIPPED MASCARPONE

Add all ingredients to a stand mixer

Whip until incorporated and fluffy

PISTACHIOS

Toast pistachios in 350° oven for 4-7 mins or until toasted. Rotate pan halfway through cook time

Pulse in food processor until slightly broken, not pulverized

SLIDERS

Portion meat into 2 oz patties and season with Spice Blend 9

Grill patties over medium/high heat until desired temperature

Take mint leaves off stem and chiffonade

Place 1 oz portions of mascarpone on meat

Top with pickled red onions, crushed pistachios, and mint

Place on bun and enjoy with a glass of B Cellars

