

## Lamb Burger with Peppermint Cinnamon and Clove Chutney



0 made it | 0 reviews



Peter Kuruvita

- Sub Category Name  
Food  
Main Courses  
Savory
- Recipe Source Name  
Dilmah t-Series Recipes
- Activities Name  
Tea Inspired Lunch Corners

### Used Teas



t-Series Peppermint,  
Cinnamon and Clove

### Ingredients

#### Peppermint cinnamon and clove chutney for burger Peppermint cinnamon and clove chutney for burger

- 12 Ripe Plums, seeds removed and chopped
- ½ Medium Brown Onion, chopped
- 3 tbsp Lime Juice



- 1 stick Cinnamon Quill
- 2 tbsp Sugar
- 1 tsp Oil
- 2 tsp Dilmah Peppermint Cinnamon and Clove tea
- 4 Cloves
- Salt to taste
- 1 cup Water
- 50g picked Peppermint

#### **Asian slaw**

#### **Asian slaw**

- 2 Cups Wombok Cabbage, finely shredded
- 1 Small Carrot, peeled and shredded or finely grated
- 6 Snow Peas, trimmed and thinly sliced on the diagonal
- ½ cup Coriander Leaves
- ½ cup Mint Leaves
- 2 Green Shallots, thinly sliced on the diagonal
- ¼ cup Rice Vinegar
- 2 tbsp Castor Sugar
- 2 tbsp Fish Sauce
- 1 Garlic Clove, finely chopped
- 1 Small red chilli, seeded and finely diced

#### **Lamb Burger Pattie**

#### **Lamb Burger Pattie**

- 1kg Coarse Lamb, minced
- 2 Onions, medium, thinly sliced
- 2-3 tablespoons of chopped Parsley Leaves
- 1 teaspoon Salt and freshly ground Black Pepper
- Pinch of allspice (optional)
- 3-4 tablespoons Roasted Pine Nuts (optional)
- tablespoon chopped Peppermint

## **Methods and Directions**

#### **Peppermint cinnamon and clove chutney for burger**

#### **Peppermint cinnamon and clove chutney for burger**

- Fry the onion till translucent
- Put in the chopped plums and stir, then add the cinnamon, tea, cloves, balsamic vinegar, lime juice and salt. Stir well.
- Let the plums soften a little, then add the water and cook on med-high temperature until the plums disintegrate.



- When the plums have cooked down to a fairly thick sauce, add the sugar and let it simmer for 3-4 minutes.
- Remove from the heat and add the chopped peppermint.
- Let cool and store in the fridge.

#### **Asian slaw**

#### **Asian slaw**

- In a large mixing bowl toss together cabbage, carrot, snow peas, herbs and shallots.
- Combine rice vinegar, sugar, fish sauce, garlic and chilli in a jar and shake until sugar has dissolved.
- Just before serving toss the dressing through the slaw ingredients

#### **Lamb Burger Pattie**

#### **Lamb Burger Pattie**

- Chop onions, parsley and mint and mix with the minced lamb
- Add salt, pepper, all spice, pine nuts and mix everything together
- Shape the meat into patties and set aside
- Cook the patties on a grill or pan, turning occasionally until they are well browned on all sides
- Serve immediately in a brioche bun with Peppermint Cinnamon and Clove chutney, Asian slaw and sliced tomatoes

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From  
[teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 22/02/2026