

Customers cooking methods

Carl von Bach with an Eland Sirloin:

Salt, pepper, seal in a frying pan in olive oil at high heat, then cover in bacon and roast in an oven at 200 degrees for 30 minutes.



CORNE – Wild Boar Neck roast





Anita Breed – Homemade Burger Patties with our Venison mince:

So I use a 500g packet of venison mince. I really love this mince because it is very lean and tastes remarkably similar to beef. Finely chop an onion, a few cloves of garlic, a handful of coriander leaves and four or five spinach leaves. Mix together with the mince and an egg (pic one). Add salt, white pepper, ground coriander and paprika, along with enough chick pea flour to bind the mixture together (it's about a cup but I don't measure - just keep adding until it works). Divide the mixture in six and form the patties. Take two strips of streaky bacon and wind it around each patty (your wild boar bacon will also work well). Place on baking paper on a baking tray in the oven at around 180° for about half an hour. I turn the patties around half way through. Serve with your favourite toppings on a roll. Yum yum.



