

A close-up photograph of a roasted venison shoulder, partially carved, resting on a white plate. The meat is dark brown and glistening with juices. To the left of the meat are several golden-brown, roasted potato slices. The background is a plain, light-colored surface.

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# HUNTING SEASON Recipe Book

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# Game Sausage Rolls with Tomato and Prune relish

**500g game sausage**

**5 rolls**

**2 tins chopped tomatoes**

**4ml chilli bite seasoning (hot)**

**12 stoned prunes**

Braai/Grill/Fry the sausage.

In a pot mix together the tomatoes, chopped prunes and chilli bite seasoning.

Allow to cook for approximately 5 minutes until simmering and thick.

Serve with sausage on a roll.



# Game Lasagne

**1.5kg game mince**

**330g What's Cooking mince base**

**1lt water**

**1 box lasagne sheets**

**250g What's Cooking white base**

**750ml water**

**5ml dried origanum**

**200g mature cheddar cheese**

In a pot fry the mince until cooked.

Add the 1lt water and What's Cooking mince base.

Allow to cook out for 5 minutes. Set aside.

In another pot add 750ml of water and What's Cooking white base and whisk until thick. Set aside.

In a dish place a small amount of mince on the bottom and add a layer of pasta sheets. Top with a layer of mince, then white sauce, then a sprinkle of grated cheese.

Repeat until dish is full and sprinkle with origanum.

Bake at 180C for 20 minutes.



# Game Meatballs

**250g game mince**

**2g Majiek spice**

**500ml water**

**150g What's Cooking beef base**

**60g What's Cooking white base**

In a bowl mix game mince with Majiek spice and roll into the size of a pingpong ball.

Fry in a pan till golden brown.

Add water, What's Cooking beef base and What's Cooking white base and cook until sauce thickens.

If desired you can wrap the meatballs in steamed cabbage then cook in the gravy.



## Curried Game Mince

1.5kg game mince

330g What's Cooking mince base

1.5lt water

100g What's Cooking curry base

In a pot fry mince till cooked.

Add the 1.5lt water and What's Cooking mince base.

Allow to cook out for 5 minutes.

Add the curry base and cook out for a further 10 minutes.

Serve with Vetkoek, or in an omelette or cover with egg custard and bay leaves for bobotie.



# Game Burgers

**500g game mince**

**1 medium onion finely chopped**

**60g rustler burger mix**

**100g water**

**tzatziki (170ml plain yoghurt, 2 crushed garlic cloves, 100g cucumber grated (remove seeds, salt to taste))**

Mix together the Rustler burger mix with water and allow to stand for 5 minutes.

In the meantime, mix together the mince and chopped onion, then add the soaked burger mix.

Shape into desired size patties and braai till done.

For tzatziki mix all ingredients together and serve on top of burger.

If desired add strips of crispy streaky bacon, tomato, gherkins and lettuce.



## Game Steaks

**2x 200g Steaks/loins**

**150ml Dicardelli Spare Rib Marinade**

Marinate steaks for at least 2 hours,  
then braai till medium rare.

Serve with onions cooked in the coals  
or as a steak roll with blue cheese and  
rocket.



## Game Sausage Bredie style

**500g game sausage**

**400ml water**

**100g QM chunky BBQ**

Braai/Grill/Fry sausage until golden brown.

Cut into finger lengths.

Mix together the water and QM chunky BBQ and bring to the boil.

Add the sausage pieces and cook for 5 minutes in the sauce.

Serve with pap or mielie bread.



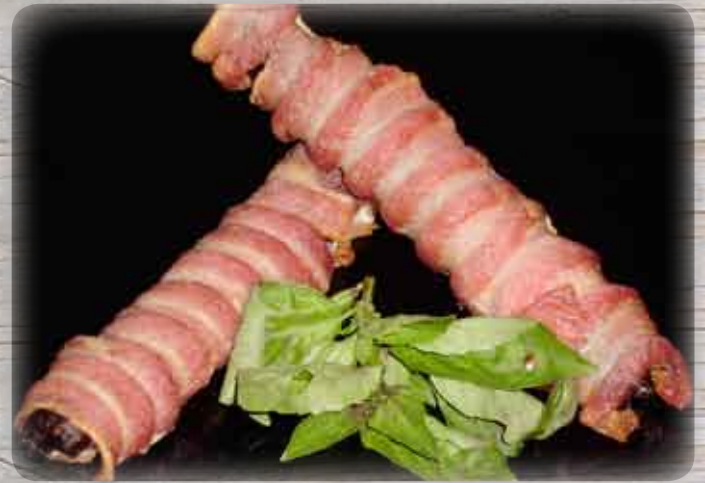
# Bacon Wraps

**1 packet streaky bacon**

**8 pieces of dried sausage approximately 12cm long**

Wrap bacon around the sausage and fry in a pan until golden brown.

Dip into peri peri mayonnaise or serve with guacamole.



# Biltong & Avo Sarmie with Peri Peri Mayo

**1 slice of fresh bread**  
**1T peri peri mayo**  
**30g thinly sliced wet biltong**  
**½ avo cut into slices**  
**fresh rocket**

Spread the peri peri mayo onto the bread.  
Add rocket leaves, biltong slices and top  
with sliced avo.  
Season with salt and black pepper.



# Biltong Chilli Poppers

**3 pimentos (red, green, yellow)**

**120g cream cheese**

**60g grated mozzarella**

**4 chillies chopped**

**50g biltong chopped**

**3 x 3cm strips puff pastry**

Make a slit in each pimento.

Mix the remaining ingredients together except the puff pastry.

Fill the pimento cavity with the above mixture and then wrap each pimento with a strip of pastry.

Bake in an oven at 200C for approximately 10 - 15 minutes until pastry is golden brown.



# Biltong Nachos

## Guacamole

**1 ½ avocado mashed**

**1 tomato chopped**

**½ onion finely chopped**

**20g fresh coriander chopped**

**2 chillies finely chopped**

**juice of ½ lemon**

**50g nacho chips**

**100g grated mozzarella**

**¼ onion chopped**

**2 tomatoes chopped**

**1T Quick Mix Italian herb**

**100g thinly sliced wet biltong**

Mix the first 6 ingredients together, add salt and set aside.

In a pan, fry the finely chopped ¼ onion, then add the 2 tomatoes and cook until soft.

Add the QM Italian Herb and adjust seasoning if necessary.

Top the nacho chips with biltong, then cover with the cooked tomato and finish off with the cheese.

Place under the grill until cheese has melted.

To serve, place the guacamole on top of the cheese and enjoy!



# Dried Sausage Cheese Puffs

**Puff pastry squares approximately 10cm x 10cm**

**Dried sausage 7cm long**

**10g grated cheese**

**1 pinch of chopped chillies**

**1 pkt streaky bacon**

Wrap the bacon around the sausage.

Brush the pastry with eggwash.

Place the dried sausage wrapped in bacon in the centre of the puff pastry square and top with cheese and chillies.

Fold the pastry over and pinch the ends.

Bake in the oven at 200C for 10 minutes.

Serve with peri peri mayonnaise.



## Quick Biltong Pate

**60g cream cheese**

**1T Quick Mix Italian herb**

**30g grated biltong**

Mix all the ingredients together and serve with homemade seeded loaf.

If you prefer a softer pate, add a tablespoon of mayonnaise.



# Quick Biltong Pizza

**½ Ciabatta loaf (cut lengthways)**

**1 pkt tomato paste (50g)**

**½ pkt stoned olives**

**2 T capers**

**2 anchovies chopped**

**80g grated mozzarella**

**50g sliced wet biltong**

Spread the tomato paste onto the loaf.  
Place the slices of biltong on top and then cover with olives, capers, anchovies and cheese.

Bake in the oven at 200C for approximately 5 minutes until golden brown.



# Peri Peri Mayo

**125g mayonnaise**

**100g Quick Mix Peri Peri**

Mix ingredients together.

Use with sarmies or as a dipping sauce.

## Spicy Gooseberry Sauce

**250g fresh gooseberries**

**2T sugar**

**4T Quick Mix Peri Peri**

**150ml water**

**10g butter**

Place sugar into a frying pan and allow to melt gradually.

Once most of the sugar has melted, add the gooseberries and cook for 2 minutes.

Add the QM peri peri, then add the water.

Bring to the boil and remove from heat.

With a spatula, crush a few of the gooseberries to release some seed.

Stir in the butter and serve with loin of springbok or any game roast.

