



**PROMOTION VALID:
01 - 30 JUNE 2018**



Tips for cooking with VENISON

THE RIGHT STUFF

Use the right cut with the right cooking method. If you want to put it on the braai, use a prime cut such as the loin or leg. For stews and pies, you can use stewing cuts such as the knuckles, neck and shoulder.

SWITCH

You can substitute kudu for springbok, or similar buck, as long as you use the same cut as the one the recipe calls for.

KEEP IT SIMPLE

There's no need to marinate good-quality venison to tenderize it. If you do use a marinade, make sure the flavours don't overshadow the flavour of the meat.

DON'T DRY ON ME

Never, ever overcook venison; it will only dry out. Good venison can be hard to find, so when you do lay your hands on some, treat it well.



**ASSORTED SPICES
R1200
EACH**

OCM FREDDY'S LEGACY SPRINKLE 200G
FREDDY HIRSCH
000120407247

WORCESTER SAUCE SPICE DOYPACK 200G
FREDDY HIRSCH
000120407208

SUPER BBQ GRILL SPRINKLE DOYPACK 200G
FREDDY HIRSCH
000120407239

Freddy Hirsch BILTONG GUIDE

USE MEATBLOCK ON SPICE PACK

SPICING AND MARINATING

- Place freshly sliced meat strips into a tray or bowl side by side so that meat touches and no gaps are present between strips, this prevents any wastage of spice.
- Sprinkle brown vinegar / Worcester sauce at own discretion.
- Lightly sprinkle half of the pre weighed Freddy Hirsch spice over one side of the meat. Ensure that the entire surface of the meat is sufficiently covered by spice, spread out spice lightly by hand. Spice will begin to change colour as it soaks into the meat.
- Take each strip of meat and turn it over in the tray to expose the unspiced side. Repeat above procedure to spice meat with the rest of the spice. Allow to soak in for a few minutes. Turn meat onto fat strip and spice the exposed edge of the meat.
- Meat should be completely covered by spice.
- If you are stacking meat in a tray, place the thicker pieces on the bottom of the tray and stack thinner pieces on top. This added pressure will assist in pressing spice into the meat.
- Try to prevent meat from lying in its own blood, place a draining board in the bottom of the tray to keep meat out of its blood.
- Cover tray and place in chiller/fridge.
- Marinate for AT LEAST 3-4 hours, preferably overnight.
- If meat is not allowed to marinate sufficiently there will not be enough time for salt to penetrate the meat and reach the core of the product. This can result in there being a flavour difference across the slice as well as salt crystallizing on the surface of the meat during drying and storage.
- Occasionally check meat to make sure that all parts of the meat are covered in spice, and that excess liquid is draining away from meat. For larger batches it might be necessary to transfer meat to a clean tray during marinating.



PO SHO BRAAI SPICE DOYPACK 200G
FREDDY HIRSCH
000120407267

BBQ GRILL SPRINKLE DOYPACK 200G
FREDDY HIRSCH
000120407282

CHICKEN GRILL SPRINKLE DOYPACK 200G
FREDDY HIRSCH
000120407447

WINCHESTER GRILL DOYPACK 200G
FREDDY HIRSCH
000120407448

Freddy Hirsch DRY WORS

USE MEATBLOCK ON SPICE PACK

SPICE PACK: ORIGINAL DRY WORS
802340

MEATBLOCK

INGREDIENTS	MASS (kg)
Beef 90/10	30.000
Complete Pack	1.100
TOTAL	31.100

PRODUCTION METHOD

- Pre-Cool meat to 2°C.
- Mince meat through 13mm plate.
- Add the dry ingredients of the complete pack to the meat, mix through by hand and place back in chiller for 3 hours to allow flavour to develop.
- Mix the entire mixture thoroughly and mince through 4,5mm plate.
- Place the product in filler in such a way so as to ensure that little or no air exists in the mix.
- Fill the meat mixture into thin caliber 22 sheep casings or more often into 22 caliber collagen casings.
- Place in biltong cabinet at a temperature of 30°C with UV light switched on for 24 hours.
- After 24 hours switch off UV light and set temperature to 32°C and continue drying until desired moisture level has been reached.



**R7700
EACH**
ORIGINAL DRY WORS
1KG FREDDY HIRSCH
000120400057



**R22500
EACH**
HUNTERS BILTONG SEASONING
2KG FREDDY HIRSCH
000120407194

Freddy Hirsch KAMEELHOUT BOEREWORS

The braai is a big part of what makes South Africa great and SA's greatest boerewors is Kameelhout®. It was developed in the 1990's and the recipe has been refined to perfection. Kameelhout® contains all the necessary flavour components for a great boerewors — in the perfect ratio. This classic boerewors is made with top notes of strong clove, medium coriander and mild nutmeg. These are flavours that the market knows and loves. Because the flavour profile has been so carefully selected and is competitively priced, Kameelhout® appeals to everyone. Designed with the perfect braai in mind, Kameelhout® is also ideal for any occasion when the fire is lit. It tastes especially delicious while watching your favourite team in action. Pair it with a great beer, wine or any of your favourite beverages! The ultimate way to enjoy Kameelhout® is the ultimate Kameelhout® Boerewors roll.



R7700
EACH

KAMEELHOUT BOEREWORS
1KG FREDDY HIRSCH
6001094000214

R19000
EACH

MEAT CRATE MEDIUM 30KG
11003649



R48000
EACH

MEAT CRATE LARGE 60KG
11003650

R8,99900
EACH

ECONO MEATSAW WITH
NO.22 MINGER M.O.M
6000646021993



SELECTED
BRANCHES
ONLY!



R12500
EACH

TEXAN STEAK MIX
CROWN NATIONAL 1KG
6000522007387



R9600
EACH

CLASSIC BOEREWORS
CROWN NATIONAL 1KG
6002522007158



R5900
EACH

TRADITIONAL BOEREWORS
CROWN NATIONAL 1KG
6002522000940



R9000
EACH

SAFARI BILTONG SEASONING
CROWN NATIONAL 1KG
6002522014318



R7200
EACH

DRYWORS SEASONING
CROWN NATIONAL 1KG
6002522014330



R5900
EACH

SIX GUN GRILL BBQ
CROWN NATIONAL 1KG
6002522014627



R4800
EACH

WORCESTER SAUCE
GRAMA'S SAUCES 2L
6002522019144

FROM
R8500
EACH

MEAT SAW BLADE
HARD TOOTH
1640MM - 3200MM
11009015+



R4000
EACH

PLASTIC BILTONG HOOKS
50MM 100-PIECE
11026409



FROM
R2900
EACH

PLASTIC BUTCHER BAGS
20 MIC (250's)
15x25CM - 45x60CM
6000628040810+

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