

Exquisitely Delicious Game From



WILD AND GAME

EST.
2017

The Great British Countryside



June Recipes

Seven delicious ways to enjoy game this month



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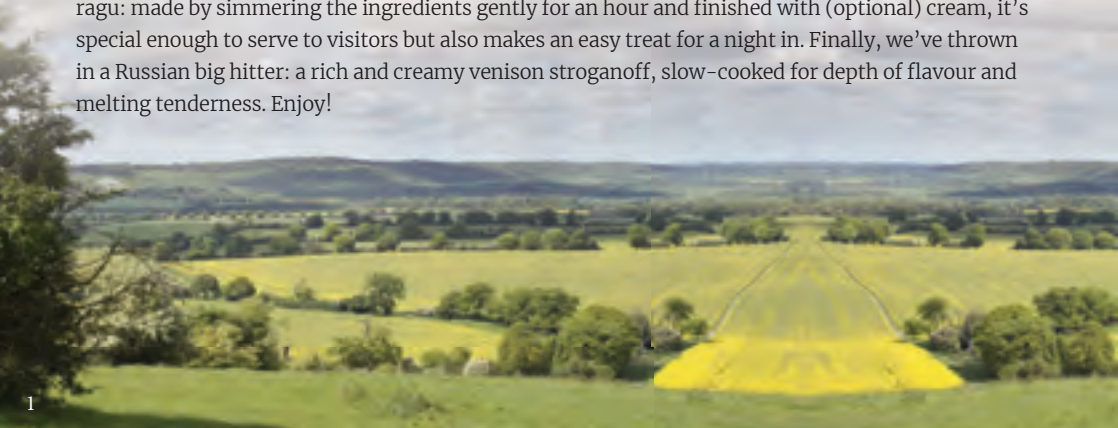
Welcome to your June recipe collection!

We hope you enjoy your beautiful British game and that these recipes help you discover some favourite new ways to cook it. Now we're properly into the summer, we've created a colourful selection of recipes that are big on flavour. As always, we've drawn on inspiration from around the world, bringing together influences from places as diverse as Korea, Russia, France and the UK.

Our sausages are always a big hit, and none more so than our pheasant and venison variety. Succulent and tender, they work a treat in this month's traybake, combined with honey, mustard and gloriously sweet-savoury sticky sauce with a chilli kick. Keeping the flavours punchy, we've come up with a simple partridge version of Korean cheese buldak, an unctuous and vibrant dish based around melting mozzarella and gochujang – the fabulous, umami-rich Korean chilli paste.

Also spicy – but more mildly so – is our pheasant katsu curry, a game version of a Japanese classic which we think is one of the most perfect comfort foods in the world. The tangy, creamy curry sauce is the perfect partner for crispy pheasant katsu, served simply with boiled rice. And for a perfect date night meal, look to our pan-fried mallard breasts with orange and soy sauce – a sauce that can be made quickly with only a handful of ingredients, but is rich, rounded and perfect with this flavoursome game bird.

For nights when you want to whip up a quick but impressive meal, try our venison stir fry – again, the sauce is quick and easy to make from a few store cupboard ingredients, but the results, when combined with our tender venison strips, are addictive. We've also included a stunning pheasant ragu: made by simmering the ingredients gently for an hour and finished with (optional) cream, it's special enough to serve to visitors but also makes an easy treat for a night in. Finally, we've thrown in a Russian big hitter: a rich and creamy venison stroganoff, slow-cooked for depth of flavour and melting tenderness. Enjoy!





SERVES 4

Slow cooked venison stroganoff

This slow-cooked take on the Russian classic has real depth of flavour – and the venison is meltingly tender.

INGREDIENTS

1 tray of Wild and Game diced venison	3 tsp minced garlic
1.5 litres of beef stock	A big handful of parsley, chopped
150g button mushrooms, sliced	150ml creme fraiche
A knob of butter	30g plain flour
A glug or two of olive oil	1 large onion, diced
3 tsp Dijon mustard	1 tsp Worcester sauce

TO SERVE
Tagliatelle

METHOD

- 1 Pre-heat the oven to 150C/gas mark 2.
- 2 Fry the onion in the butter and olive oil until soft.
- 3 Toss the venison in the flour and add to the pan. Cook until browned (add more oil if needed).
- 4 Add the mushrooms and cook for a couple of minutes until softened.
- 5 Add the garlic and cook for a minute.
- 6 Add the mustard and stir in thoroughly.
- 7 Pour in the stock and add the Worcestershire sauce.
- 8 Heat until bubbling then put the lid on and place in the oven for 2 hours.
- 9 Remove from the oven and stir in the crème fraiche and parsley. Season to taste.
- 10 Serve with tagliatelle or an accompaniment of your choice.



SERVES 2-3

Honey, ginger and garlic venison stir fry

A quick, zingy stir fry for a weeknight supper.

INGREDIENTS

1 pack Wild and Game stir fry venison strips
1 large red onion, sliced
1 green pepper, sliced
Half a red or yellow pepper, sliced
1 large carrot, thinly sliced
Groundnut, sunflower or vegetable oil

FOR THE MARINADE

6 tbsp soy sauce
4 tbsp rice wine
2 tbsp cornflour

FOR THE SAUCE

3 tbsp runny honey
4 tbsp light soy sauce
1 tbsp oyster sauce
½ tsp minced ginger
½ tsp minced garlic
1 tsp cornflour

METHOD

1. Mix the marinade ingredients together and place the meat in them. Leave in the fridge for half an hour to an hour.
2. Make the sauce by gently heating all the ingredients then when bubbling adding the cornflour, mixed to a runny paste with some water. Stir until you have a glossy sauce.
3. When ready to cook the meat, pour enough oil into a wok to nicely cover the bottom and heat until very hot.
4. Remove the meat from the marinade using a colander or sieve and discard the marinade.
5. Cook the meat in the wok for 2 minutes.
6. Add the vegetables and cook for 2-3 minutes until the meat is cooked to your liking.
7. Add the sauce and stir until everything is coated and piping hot.
8. Serve with rice.

SERVES 2-3

Honey mustard sausage tray bake with sticky soy and chilli sauce

A simple one-pan dish elevated with a sticky, sweet-savoury sauce to drizzle on at the end.

INGREDIENTS

1 pack of Wild and Game pheasant and venison sausages

700g potatoes (Rooster or Maris Piper work well) diced

2 medium red onions, sliced

2 peppers, sliced

Fresh thyme

50ml olive oil

Salt and pepper

FOR THE MUSTARD COATING

75ml olive oil

1 tbsp wholegrain mustard

1.5 tbsp runny honey

2 tsp minced garlic

2 tsp sea salt

A few generous grinds of black pepper

FOR HONEY, MUSTARD AND SOY SAUCE

2 tbsp runny honey

2 tbsp light soy sauce

2 tbsp tomato ketchup

1 tsp mushroom ketchup

1 tsp smooth Dijon mustard

1 tbsp sriracha sauce

METHOD

1. Preheat the oven to 200C/Gas mark 7
2. Put the potatoes in boiling water and cook for about 5 minutes until you can push a fork about a millimetre or two into a potato piece. Drain and return to the pan.
3. Add the 50ml olive oil to the pan and toss to coat the potatoes. Place on a greased, preheated roasting tray in the oven for 20 minutes.
4. Meanwhile mix the ingredients for the mustard coating and toss the sausages, thyme, onions and peppers into it until coated.
5. When the potatoes have been cooking for 20 minutes tip the sausages and vegetables into the tin. Place back in the oven for about 25 minutes until everything is nicely cooked.
6. Meanwhile, put all the sauce ingredients in a pan and heat, stirring, until you have a sticky sauce.
7. Serve the tray bake drizzled in the sauce.



SERVES 3

Korean fiery mozzarella partridge

This dish is based on cheese buldak, a Korean classic – but it's been tweaked and simplified to work well with partridge, and should be served with rice as an accompaniment. The gochujang chilli paste gives it plenty of heat, but it's also beautifully rounded, and the honey adds a delectable hint of sweetness.

INGREDIENTS

1 pack 6 Wild and Game partridge breast fillets
Enough vegetable, sunflower or groundnut oil to cover the bottom of a frying pan up to about 2mm in depth

FOR THE MARINADE/SAUCE

6 tbsp gochujang paste
4 tsp gochugaru chilli flakes
2 tbsp mirin
4 tbsp light soy sauce
6 tbsp Sprite or 7 Up (yes really!)
2 tbsp runny honey
2 tsp onion salt
4 tsp minced garlic
4 tsp minced ginger
4 tbsp toasted sesame oil

FOR THE TOPPING

250g grated mozzarella

TO SERVE

Rice
6 spring onions, sliced

METHOD

1. Mix together the sauce/marinade ingredients and place the partridge fillets in a dish. Pour on enough sauce/marinade to cover (about 100ml) and put the rest in a pan.
2. Leave the partridge to marinade for at least half an hour, or ideally several hours.
3. Pre-heat your grill to high.
4. Heat the remaining sauce/marinade in the pan until you have a glossy sauce.
5. Heat the oil on the hob in a frying pan that can withstand being put under the grill later.
6. Remove the partridge fillets from the marinade – use a sieve or colander to drain off the marinade (discard this).
7. Fry the partridge in the oil for 5 minutes, turning once.
8. Pour in the sauce and top with the mozzarella.
9. Place the pan under the grill for a minute or two until the cheese has melted and browned.
10. Serve with rice and a sprinkling of spring onions.





SERVES 2

Mallard with soy, brandy and orange sauce

A simple one-pan dish elevated with a rich, sweet-savoury sauce to drizzle on at the end.

INGREDIENTS

1 pack of 2 Wild and Game mallard breasts	2 tbsp brandy
3 tbsp marmalade	1 tsp cornflour
1 tsp soy sauce	Salt
200ml beef stock	A small knob of butter (if needed)

TO SERVE

Potatoes and vegetables of your choice

METHOD

1. Score the skin of the mallard and salt it.
2. Place in a cold frying pan skin side down over a medium heat and cook until the fat starts to release from the breasts.
3. Turn the heat down to medium low and cook for 8 minutes. Spoon out any excess fat. If very little fat comes from the breasts and they look in danger of burning, however, add the butter.
4. Turn the breasts and cook for a further 3 minutes. If you have a thermometer, the breasts are ready when they reach 130 degrees Fahrenheit internally. Leave about 1-2 tbsp of fat in the pan.
5. Remove the breasts and set aside to rest.
6. Add the brandy to the pan and deglaze the pan.
7. Add the stock, soy sauce and marmalade. Cook until the marmalade has all dissolved.
8. Mix the cornflour with a little water and pour into the pan. Stir until the sauce has thickened. Taste and season.
9. Serve with the mallard and vegetables of your choice.



SERVES 2-3

Pheasant katsu curry

Our pheasant breast fillets are perfect for katsu, and our sweet-savoury, tangy curry sauce makes this the ultimate comfort food.

INGREDIENTS

1 pack of 4 Wild and Game pheasant breast fillets
45g panko breadcrumbs
40g plain flour
1 large egg, beaten
Enough vegetable, sunflower or groundnut oil to cover the bottom of a frying or sauté pan by about 2mm.
6 spring onions, sliced

FOR THE CURRY SAUCE

2-3 tbsp vegetable, sunflower or groundnut oil
1 medium carrot, finely diced
1 medium onion, finely diced
1.5 tbsp hot curry powder
1 tbsp minced garlic
1 can of coconut milk
2 tbsp light soy sauce
1 tbsp minced ginger
1 tbsp runny honey
1 tsp ground turmeric
1 tbsp cornflour

1 tsp lime juice or to taste
250ml double strength chicken stock (just made it to half dilution if making from stock cube or concentrate; if using home-made stock, bubble 500ml until reduced by half)
Salt to taste

TO SERVE

Rice

METHOD

1. Pre-heat the oven to 200C/Gas mark 7.
2. Dip the pheasant breasts in the flour, then the egg, then the panko so each is coated.
3. Heat the oil in a frying or sauté pan until it sizzles when you drop a breadcrumb in it.
Cook the pheasant fillets for a minute or two, turning once, until golden.
4. Place on a greased baking tray in the oven for 15 minutes.
5. Now make the sauce. Fry the onion and carrot in a glug or two of oil until soft.
6. Add the ginger and garlic and cook for a minute.
7. Add the curry powder and turmeric and cook for 30 seconds.
8. Add the stock, coconut milk, soy sauce and honey.
9. Cook the sauce until the pheasant is nearly ready then mix the cornflour with water and stir in until the sauce has thickened. Add the lime juice, taste and season if needed.
10. Serve the chicken with the sauce and rice, topped with spring onions.

SERVES 4

Pheasant ragu

A lively Italian-style ragu that will also taste wonderful the next day.

INGREDIENTS

- | | |
|---|-----------------------------------|
| 1 pack of 4 Wild and Game pheasant breast fillets | 3 tbsp tomato puree |
| 1 stick of celery, finely diced | 150 ml white wine |
| 1 medium onion, finely diced | 50ml double cream (optional) |
| 1 medium carrot | A handful of fresh thyme, chopped |
| 1 tin of chopped tomatoes | 1 bay leaf |
| 100g diced pancetta | 500ml chicken stock |
| 2 tsp minced garlic | Olive oil |
| | Salt and pepper |

TO SERVE

Pasta of your choice

METHOD

1. Pour a couple of glugs of olive oil into a pan and fry the onion, celery and carrot for a few minutes until soft.
2. Add the pancetta and cook for about 3 minutes.
3. Add the pheasant breasts (keep them whole) and cook for a couple of minutes until no longer pink.
4. Add the garlic and cook for a minute.
5. Add the wine and cook for a couple of minutes.
6. Add the stock, thyme, bay leaf, tomato puree and tomatoes.
7. Simmer gently, with the lid off, for 1 hour.
8. Remove the pheasant breasts and shred them with two forks.
9. Return the meat to the pan and stir in the cream if using. Taste and adjust the seasoning.
10. Serve with pasta.



New Products

Introducing our new range of beef, pork and lamb

Yes, you read that right! While game has always been our thing, we have listened to those of you who told us you would also like to be able to stock on other premium meats when shopping with us. Now when you visit our site you can buy heritage breed pork, beef and lamb as well as wild game.



These premium British meats include cuts that are not commonly available from mainstream supermarkets. The range includes 21-day aged beef fillet steaks, chateaubriand, rib roasts and tomahawk steaks; rack of lamb; lamb loin chops; pork ribs, and more.

We're very proud of the quality of our products and these new meats are no exception. Properly aged heritage breed meat really can take a meal to the next level – and as summer approaches, these could be the perfect addition to your barbeque.

Talking of barbeques...

Don't forget to check out our newly expanded range of game barbeque meats. Options range from an expanded choice of sausages through to marinated pheasant and partridge, game burgers and more.



Picnic hampers at the ready!



With summer picnics in mind, we've expanded our range to include more great picnic ideas than ever.

If you want a simple but special throw-in-the-bag snack, try our snack boxes: each one contains a dinky pork and pheasant pie and a dinky sausage roll, both based on our hugely popular larger versions.



Another must if you're planning a picnic is our deli section, which includes a very special charcuterie range: think fragrant game and red wine salami, juniper-cured wild venison carpaccio, and rich wild boar pancetta. We've also introduced a fabulous wild boar and pork salami enriched with red wine and pepper, and two new gin-spiked pâtés that are perfect for enjoying with a midsummer tipples.



You can complete your picnic spread with our carefully curated selection of British cheese, which includes Cotswold Brie, punchy Long Clawson Stilton, buttery Oglesfield made from Jersey cows' milk, and White Lake Rachel, a hugely versatile goat's cheese from Somerset.

To go with all this, we've included artisan chutneys and onion marmalade from The Cherry Tree.



Come and meet us!

As lockdown loosens, we're looking forward to getting out and about to several shows – and we'd love you to come and say hello. We'll be at **The Game Fair** at Ragley Hall, Park and Gardens from July 23–25, and if you're in the food trade you can also meet us at: **The Source trade show**, the South West's biggest and best trade show for the food & drink

sector, running in Exeter on June 8 and 9; and: **The Farm Shop and Deli Show**, bringing together the whole speciality market at Birmingham's NEC from July 6 to 7.

COMING SOON: Christmas hampers

We thought we'd get in early and tip you off about the amazing Christmas hampers we're currently working on. These are going to be bigger and better than ever, bringing together our finest delicacies along with carefully selected finds from artisan producers. Stay tuned for more information!