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Exquisitely Delicious Game From



WILD AND GAME

EST.
2017

The Great British Countryside

April Recipes

Seven delicious ways to enjoy game this month

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Welcome to your April recipe booklet!

With spring truly in the air, we can't wait to show you how beautifully wild game works in lighter seasonal dishes. One of the reasons we specialise in frozen game is to make it available all year round – not just in game season, because game is just as delicious in a salad or on the barbeque as it is in a winter casserole.

With that in mind, we've rustled up a couple of sprightly springtime salads this month that make use of two of our exciting new products: oriental marinated pheasant breasts and peri peri partridge breasts. Easy to throw together, they're a zingy, healthy option for brighter April days.

This month's Asian dishes also have a seasonal feel: there's wild boar mince cooked up with coconut milk and pak choi, and a healthy pheasant and asparagus stir fry. We've also included a recipe for partridge in a classic Chinese lemon sauce – a game twist on a dish that everybody loves.

With the unpredictable British weather in mind, however, we haven't totally forsaken hearty dishes. We've included a recipe for generous venison and black bean burritos, and a recipe for a stonking venison and Stilton pie that will keep all the family satisfied.

Whatever you're up to this April, have a great month, and we wish you plenty of delicious wild game feasts!





Oriental pheasant salad

INGREDIENTS

1 pack of Wild and Game Oriental pheasant breasts
10 cherry tomatoes
1 curly leaf lettuce, coarsely chopped

8 spring onions, chopped
1 courgette, cut into ribbons using a peeler
1 carrot, grated
200g fresh pineapple

FOR THE DRESSING

1 tbsp teriyaki sauce
25ml sesame oil
1 tsp minced ginger
1 tsp minced garlic
1 tsp sriracha sauce
2 tsp rice vinegar

METHOD

1. Grill the pheasant breasts, turning occasionally, until cooked through – about 10-10 minutes.
2. Combine all the dressing ingredients and mix thoroughly.
3. Divide all the salad ingredients between two plates, top with the pheasant and drizzle with the dressing. Serve immediately.



Peri peri partridge salad



INGREDIENTS

- | | |
|---|--------------------------------|
| 1 pack of Wild and Game peri peri partridge | 1/2 a red onion, chopped |
| 1 corn on the cob | 4 tomatoes, chopped |
| 1 curly leaf lettuce, coarsely chopped | 1 avocado, chopped |
| | 1 handful of dried cranberries |

FOR THE SAUCE

- 2 tsp lime juice
- 100g yoghurt
- 50g Feta
- Garlic 2 tsp
- A handful of fresh coriander, chopped

METHOD

1. On a grill pan, cook the sweetcorn for 15-20 minutes until cooked and nicely charred.
2. For the last 6-8 minutes, add the partridge and cook until cooked through.
3. Using a blender or electric spice mill, blend the sauce ingredients until smooth.
4. Using a knife, cut the kernels off the corn cob.
5. Arrange all the ingredients on two plates and top with the sauce.

Wild boar and coconut milk curry with noodles

INGREDIENTS

1 pack of Wild and Game wild boar mince
1 red pepper, diced
1 pak choi, diced
½ onion, diced
2 tsp minced garlic
1 tsp minced ginger

1 can of coconut milk
2 tbsp smooth peanut butter
1 tsp fish sauce
2 tbsp soy sauce
1-2 red chillies (depending on taste), finely chopped
1 tsp sriracha sauce

A generous grind of black pepper
A handful of fresh coriander, chopped
Vegetable oil

TO SERVE

Noodles

METHOD

1. Heat a generous glug or two of vegetable oil in a wok and cook the boar mince, breaking it up with the spoon, until cooked through. Remove and set aside.
2. Add more oil if needed and cook the onion, chilli and pepper for 2 minutes.
3. Add the garlic and ginger and cook for 1 minute.
4. Add the pak choi and cook for 1 minute.
5. Add fish sauce, soy sauce, sriracha sauce, peanut butter, black pepper and coconut milk.
6. Return the boar to the pan and heat until bubbling.
7. Serve over noodles, sprinkled with coriander.





Pheasant and spring asparagus stir fry

INGREDIENTS

1 pack of 4 Wild and Game pheasant breasts, diced
180–200g fresh asparagus (fine asparagus works especially well)
1 red onion, sliced

2 handfuls chopped kale
1 carrot, finely chopped
Sesame oil
Vegetable oil

FOR THE SAUCE

2 lemons, juiced and zested
2 tbsp sesame oil
6 tbsp light soy sauce
4 tbsp runny honey
2 tsp minced ginger
2 tsp minced garlic
1 tbsp cornflour.

METHOD

1. Heat a glug of vegetable oil and a splash of sesame oil in a wok and fry the pheasant for about 6–8 minutes until just cooked through.
2. Meanwhile, combine all the sauce ingredients except for the cornflour in a pan and heat until bubbling. Mix the cornflour with a little water until it's smooth and stir it in so that the sauce thickens.
3. Add all the vegetables except for the kale to the wok with the pheasant and cook for about 2–3 minutes.
4. Add the kale and cook a little longer, until the kale is softening.
5. Tip the sauce in, stir and serve with rice or noodles.





Chinese lemon partridge

INGREDIENTS

1 pack of 6 Wild and Game partridge breasts

FOR THE MARINADE

2 tbsp Shaoxing wine
2 tbsp cornflour
2 egg whites
2 tbsp soy sauce

FOR COOKING THE PARTRIDGE

3 tbsp cornflour
Vegetable oil

FOR THE SAUCE

100ml chicken stock
Juice and zest of 2 lemons
2 tbsp honey
2 tbsp brown sugar
2 tsp cornflour

TO SERVE

Rice
4 spring onions, sliced

METHOD

1. Mix the marinade ingredients together and place the partridge breast fillets in the marinade. Place in the fridge for 20 minutes.
2. Combine all the sauce ingredients and heat until bubbling, then mix the cornflour with a little water and stir in until the sauce thickens. Keep warm until ready to add to the partridge.
3. Place 3 tbsp of cornflour on a plate or in a shallow bowl. Remove the partridge from the marinade and coat it in the cornflour.
4. Heat about ½ cm of oil on a large sauté pan or wok.
5. Cook the partridge in the oil, turning until golden and cooked through (about 6 minutes).
6. As you remove the partridge pieces from the oil, lay them on kitchen towel, then transfer to your serving dish and pour over the warm lemon sauce. Sprinkle with spring onions and serve with rice.



Venison and Stilton pie

INGREDIENTS

1 pack of Wild and Game diced venison
440ml stout
2 generous tbsp plain flour
1 large onion, diced

50g Stilton
1 pack of pre-rolled puff pastry
500ml beef stock
1 tsp Worcester sauce
1 tbsp mushroom ketchup

2 bay leaves
Salt and pepper
Vegetable or olive oil
1 egg, beaten

METHOD

1. Pre-heat your oven to 150C/gas mark 2
2. Heat a little oil in a lidded, hob and oven-proof pot and cook the onion until soft.
3. Toss the venison in the flour until well coated and add to the pot.
4. Cook until browned.
5. Add the stout, stock, bay, Worcester sauce and mushroom ketchup.
6. Heat till bubbling then put the lid on and place in the oven for 2.5-3 hours until the meat is fall apart tender. Check occasionally to ensure liquid levels are not too low, but that liquid is evaporating to make a good sauce. If this process seems too slow, take the lid off for the last hour.
7. Remove from the oven and turn the oven up to 200C/gas mark 7.
8. Tip the meat mixture into a pie dish and top with the crumbled Stilton.
9. Roll the pastry to the desired width and place on the top of the pie dish. Pinch the sides to keep them in place and brush with the egg.
10. Cut a couple of slits in the pie lid and place the pie in the oven for 10-15 minutes until nicely browned. Serve immediately.

Venison and black bean burritos



INGREDIENTS

500g Wild and Game venison mince	1/2 tsp - 1 tsp chilli powder (depending on taste)
3 tins of chopped tomatoes	2 tsp dried oregano
1 tin of black beans	1 large onion, diced
3 tsp minced garlic	2 tbsp tomato purée
1 tsp sugar	Olive oil
1 tsp ground cumin	200ml beef stock
1/2 tsp ground coriander	

TO SERVE

6-8 tortillas
2 avocados, sliced
1/2 iceberg lettuce, shredded
6 fresh tomatoes, sliced
1 red onion, sliced
A sprinkling of fresh coriander, sliced
100g Cheddar, grated.
400g cooked rice

METHOD

1. Heat some olive oil in a large cooking pot and cook the onion until soft.
2. Add the mince and cook until browned, breaking it up with your spoon.
3. Add the garlic and cook for 30 seconds.
4. Add the cumin, coriander and chilli powder and cook for 30 seconds.
5. Add the chopped tomatoes, sugar, stock, oregano, black beans and tomato purée.
6. Cook for 1 hour.
7. To serve, lay each tortilla flat and fill with rice, the venison chilli, lettuce, red onion, tomatoes, Cheddar and a sprinkle of fresh coriander. Fold the bottom ends in then roll up. Eat immediately.



New in this month

Spice up your mealtimes

If you enjoyed the peri peri marinated partridge salad in this April's recipe selection, you can stock up on more peri peri partridge whenever you choose, because it's now a permanent part of our product range. We wanted to create something with a kick and bags of flavour for the grill or barbeque and that's exactly what we've done! We hope you love it as much as we do.



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Easter hampers

Easter is nearly upon us, and with family gatherings in mind, our indulgent Easter hampers will help you create an unforgettable roast dinner, along with pâtés, pies, charcuterie, pigs in blankets, and – if you order

our larger, luxury hamper – artisan chutneys and a showstopping goose as the centrepiece for your Easter feast. Priced at £49.99 and £119.99, these hampers won't hang around for long. We only have a limited number, so head on over to our website to order yours today.



Coming soon



BBQ boxes

Stand by for the arrival of our new 2022 barbeque boxes, which feature some wonderful new products, including marinated oriental pheasant breast fillets, marinated piri piri partridge breast fillets, wild boar and apricot burgers and all our finest steaks, sausages and ready to cook meats. Priced at £49.99 and £69.99, they're perfect for fair weather gatherings.

Come and see us at The Farm Shop & Deli Show Stand number C131

From April 25-27 we'll be at the NEC Birmingham for the spectacular Farm Shop & Deli Show. Bringing together the grocery, specialist retail, wholesale and foodservice sectors all under one roof, the show runs alongside Food & Drink Expo, the National Convenience Show and The Forecourt Show. If you're in the area, stop by our stall for a chat!

FARM SHOP & DELI SHOW

25-27
APRIL 2022
NEC BIRMINGHAM

