

THIS IS HOW WE

# *braai*

WITH



PERDEBERG  
WINES





AT PERDEBERG, WE BELIEVE THAT BRAAI IS MORE THAN JUST A COOKING METHOD OR A TYPE OF MEAL, IT'S A TRADITION, A RITUAL AND PART OF OUR SOUTH AFRICAN HERITAGE - IT'S WRITTEN IN OUR DNA!

To celebrate our South African heritage, we've teamed up with social media influencer, Quintus Theron (@guywithabraai) to bring you easy, flavoursome dishes that perfectly pairs with Perdeberg wines and your favourite past time - BRAAI!

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#### WHO IS @GUYWITHABRAAI?

HI, I'M QUINTUS!

By day I'm a full time Industrial Engineer by night, I braai! Guy With A Braai started as a 2020 lockdown project but my braai journey started a long time ago. For as long as I can remember I loved to braai. There is just something about sitting around a fire that feels like home to me, and thanks to social media, I get to share it all with you.

*taste the distinction of the dryland influence*

# YELLOWTAIL FISH TACOS

*paired with Soft Smooth Rosé*

## Ingredients:

1.5kg – 2kg fresh yellowtail  
100gr salted butter  
2 cloves garlic, crushed  
8 tortilla taco bowls  
250ml sour cream  
3 ripe avocados  
2 fresh lemons  
1 red onion, finely chopped  
200gr exotic mixed tomatoes, destalked and chopped  
1 handful of fresh coriander, finely chopped  
4 green chillies  
Salt  
White pepper

## Method:

1. Braai the yellowtail in a hinged grid for 20 minutes, flesh side down first. Melt butter and mix with crushed garlic and juice from 1 lemon. Turn over the fish, baste the flesh side with the garlic butter mix. Braai for another 20 minutes with the skin side down. Finish off with the flesh side down for 2 minutes at the end.
2. Shred the yellowtail, taking care not to include any bones or skin. Set aside.
3. For the guacamole, mash the avocados, squeeze in the juice of 1 lemon and season with salt and white pepper.
4. For the pico de gallo, mix the chopped onions, tomatoes, chillies and chopped fresh coriander together.
5. Assemble the taco bowls by layering first the pico de gallo, then the shredded yellowtail, followed by the guacamole and sour cream.
6. Enjoy with a cold glass of Perdeberg Soft Smooth Rosé.



# CHORIZO AND GOAT'S CHEESE PASTA

*paired with Classic Collection Chenin Blanc*

## Ingredients:

220gr Smoked Spanish Chorizo sausage  
200gr whole small exotic mixed tomatoes, destalked  
100gr goat's cheese Camembert  
2 cups cake flour  
3 large eggs  
1 tsp salt  
1 tbsp olive oil  
1 handful of fresh basil

## Method:

1. For the pasta, mix together 2 cups of cake flour, 3 eggs and 1 tsp of salt. Add 1 tbsp of olive oil and knead until it forms a firm ball of dough.
2. Wrap the dough in cling film and place in the refrigerator for 15 minutes.
3. Remove the dough from the refrigerator and turn into tagliatelle with a pasta maker. (Alternatively use store bought pasta if you do not have a pasta maker).
4. In a cast iron potjie, bring 3 litres of water, with a pinch of salt, to the boil.
5. Add the pasta to the boiling water. If the pasta is made fresh, it should be done in 2-3 minutes. If the pasta is store bought, it should take 10-15 minutes. Drain the pasta and set aside.
6. Slice the Chorizo and fry in some olive oil, in a cast iron skillet on the braai, for 5 minutes. Add whole small tomatoes and fry for another 5 minutes. Chop up the Camembert and stir into the Chorizo and tomato mixture.
7. Add the cooked pasta to the skillet and mix through.
8. Drizzle some olive oil over the pasta, garnish with fresh basil and serve with a glass or 2 of Perdeberg Chenin Blanc.



# FILLET, BLUE CHEESE & CAMELISED ONION PIZZA

*paired with The Dry Land Collection Tenacious Shiraz*

## Ingredients:

250gr beef fillet, sliced into 1.5cm medallions	½ sachet instant yeast
250gr mozzarella cheese, sliced into 0.5cm discs	2 tsp sugar
100gr blue cheese	Pinch of salt
4 tbsp tomato puree	1 tsp olive oil
3 tbsp onion marmalade	Luke warm water (roughly 1 cup)
1 handful of fresh rocket	Salt & black pepper
2 cups cake flour	

## Method:

1. Braai the fillet medallions over high heat, seasoning lightly with salt and pepper, until medium/medium rare, set aside and let them rest.
2. For the pizza dough, mix the cake flour, sugar and yeast together. Add luke warm water slowly and mix/knead while adding the water gradually until the dough no longer sticks to your hands. Add salt and olive oil and knead further until the dough is smooth and no longer sticky. Form the dough into a ball.
3. Sprinkle some flour on a flat surface and roll out the dough, into a round pizza shape. Turn over and roll on the other side, sprinkling some more flour. The dough should stay in its shape and not shrink too much, then you'll know it's ready.
4. Spread the tomato puree on the pizza dough and place the mozzarella discs on top. Then slice the fillet into strips and place on the pizza.
5. Scoop the onion marmalade and place on the pizza in small heaps and crumble the blue cheese over the pizza.
6. Bake the pizza in your TBS pizza oven until done, this should take 4-5 minutes.
7. Remove the pizza from the oven, garnish with some more crumbled blue cheese, fresh rocket and serve with Perdeberg Dry Land Collection Tenacious Shiraz.



# LAMB CURRY BUNNY CHOW

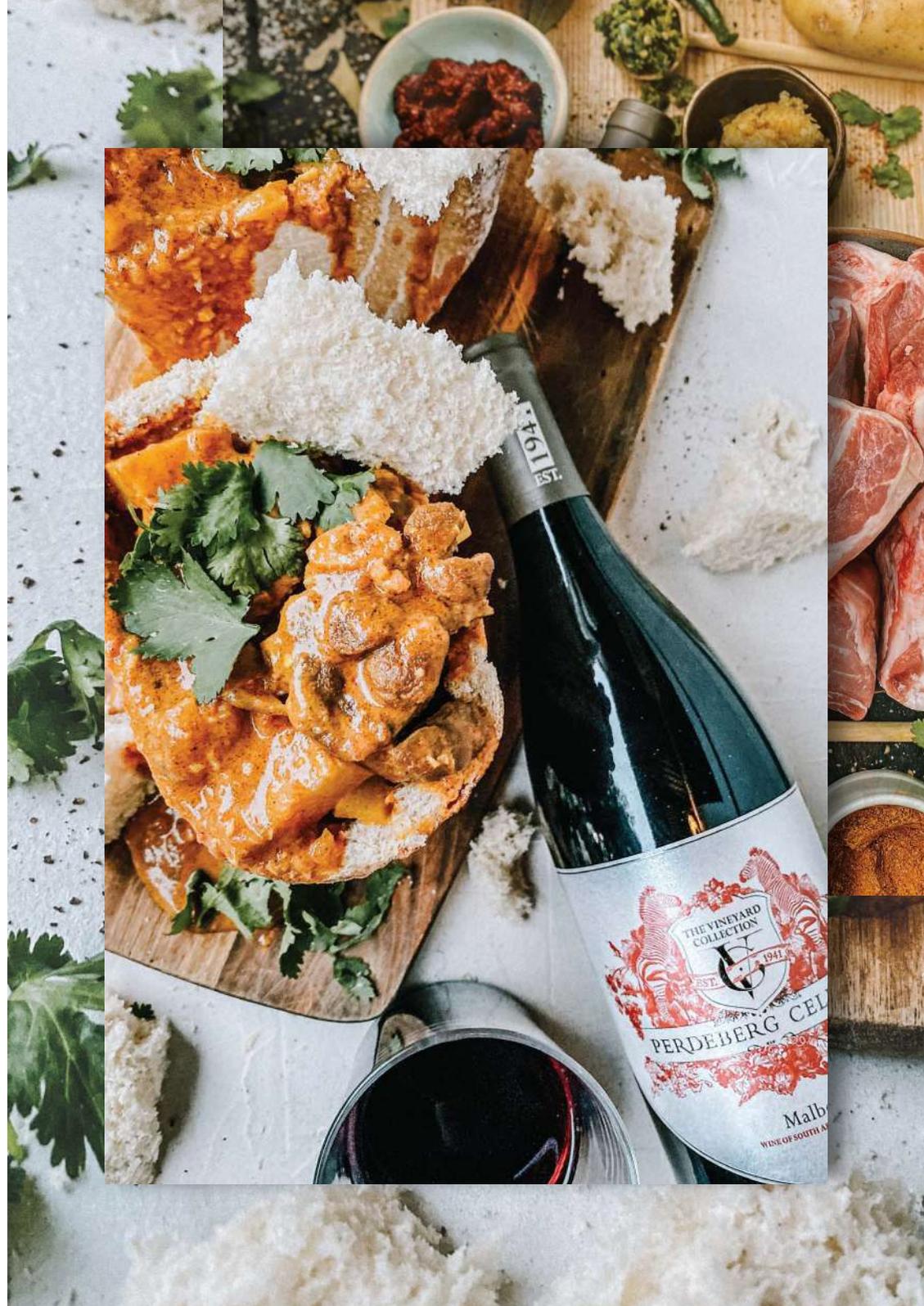
*paired with The Vineyard Collection Malbec*

## Ingredients:

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|--|----------------------------------|
| 1.5kg sliced lamb shank                          | 1 tsp cinnamon                   |
| 4 medium sized potatoes, sliced into 2x2cm cubes | 2 tsp chopped garlic             |
| 1 tin chopped tomatoes                           | 1 tsp chopped chillies           |
| 50gr tomato paste                                | 1 tsp chopped ginger             |
| 1 red onion, chopped                             | ½ cup of boiling water           |
| 250ml fresh cream                                | Olive oil                        |
| 3 tbsp hot chutney                               | Salt & pepper                    |
| 3 tbsp medium curry powder                       | Fresh coriander for serving      |
| 1 tsp turmeric                                   | 1 Whole white bread, sliced into |
| 1 tsp cumin                                      | 2 halves                         |

## Method:

1. In a cast iron potjie, brown the lamb in olive oil. Remove from the potjie and set aside.
2. Add onion, garlic, ginger, curry powder, turmeric, cumin, cinnamon and some more olive oil to the potjie and fry for 5 minutes.
3. Re-introduce the lamb to the potjie and mix it all together.
4. Add chopped tomatoes, tomato paste, water, salt & pepper. Place the lid on the potjie and let it simmer for 1.5 hours.
5. Add the potatoes and chutney, place the lid on the potjie and simmer for another hour.
6. Now add the cream and simmer for another 30 minutes.
7. Scoop the curry into the halved bread loaves, garnish with fresh coriander and server with Perdeberg Vineyard Collection Malbec.



# TUNA STEAK ON WASABI MASH

*paired with The Dry Land Collection Resolve Pinotage*

## Ingredients:

500gr Yellowfin tuna (2 steaks)  
3 medium sized potatoes  
½ cup double thick cream  
50gr butter  
4 spring onions, chopped  
2 tbsp black sesame seeds  
2 tbsp soy sauce  
2 cloves garlic, fine chopped  
40gr wasabi paste  
Edible flowers to garnish  
Salt & pepper  
Aluminium foil

## Method:

1. Cover the potatoes, individually with aluminium foil. Place in braai, close to the coals and turn them around every now and then. They should be cooked through after about 1 hour.
2. Remove the potatoes from the foil, peel and then mash the potatoes.
3. Add cream, butter, wasabi paste, crushed garlic and some salt and pepper. Mix through thoroughly. Set aside.
4. Coat the tuna steaks with black sesame seeds on all sides. Braai the tuna steaks on hot coals for 6 minutes in total (make sure to braai all sides), this will give it a nice sear on the outside, while still rare in the middle.
5. Slice the tuna into 0.5cm slices and plate on top of wasabi mash. Garnish with soy sauce, spring onion and edible flowers.
6. Serve with Perdeberg Dry Land Collection Resolve Pinotage.



# DRY AGED T-BONE STEAKS WITH MADAGASCAN PEPPER SAUCE AND POTATO DAUPHINOIS

*paired with Endura Winemaker's Selection Cape Blend*

## Ingredients:

2x500gr dry aged t-bone steaks  
5 medium potatoes, peeled and sliced into thin slices  
250ml fresh pouring cream  
2tbsp grated Parmesan cheese  
200gr Gruyère Cheese, grated  
2 tbsp green peppercorns  
250ml double thick cream  
50ml brandy  
Salt & pepper

## Method:

1. Place the sliced potatoes in a cast iron skillet, over medium heat on the braai, covering the skillet evenly.
2. Add cream to the skillet, close the lid and place some coals on top the lid. Let the potatoes simmer gently for 30 minutes.
3. Remove the lid and cover with the grated Gruyère and Parmesan. Cover again with the lid (add coals on top again) and let it simmer for another 15-20 minutes. Remove from heat and set aside.
4. Braai the t-bone steaks on high heat for 5 minutes on each side, seasoning with salt & pepper. Remove from the braai, place in a casserole and let them rest for 10 minutes.
5. For the pepper sauce, use a small saucepan on the braai. Add cream, brandy, peppercorns, salt and grinded pepper. Simmer until reduced to half the volume.
6. Serve the steak, covered in pepper sauce, with the potato dauphinois and a glass of Perdeberg Endura Cape Blend.

