

# Biltong

Prep Time 15 mins | Total Time 4-5 days

## INGREDIENTS

150g Topside Beef

10ml Worcester Sauce

Spice Mix:

20g Coriander Seeds

5g Pepper

5g Dried Garlic

5g Cumin

Salt Flakes

## METHOD

- 1.) Cut meat into strips 2cm x 4cm x 30cm long
- 2.) Baste Strips of meat with Worcester sauce and let rest in the fridge for 15 mins
- 3.) While resting, toast your coriander and cumin seeds. Blend with rest of spice ingredients.
- 4.) Once Spice mix has cooled, take rested meat out of fridge and coat meat in spice mix.
- 5.) Hang up to dry in a suitable spot that has a through draft. Cover with muslin or cloth that will keeps the bugs away. Or put into a hanging food hydrator.
- 6.) This process will take anything between 3-5 days depending on weather and how you like your biltong.

## SHOPPING LIST

Topside Beef

Worcester Sauce

Coriander Seeds

Pepper

Garlic

Cumin

Salt Flakes

