



Biltong Making Instructions for both our Biltong Spice Mix Flavours ORIGINAL and CHILLI 200g

Firstly, we would like to thank you for buying our biltong spice mix. Let's get started!

You will need the following items:

Beef Joint
Vinegar
Knife
Cutting Board
Plastic Containers x 2
Scale
Measuring Spoons
Biltong Box
and of course, your **Biltong Spice Mix!**

Item Descriptions

Beef Joint

The type of beef joint used is a personal preference. We recommend grass fed topside or silverside beef joints. The better the beef quality the better the biltong will taste. Trust us on that one!

Vinegar

You will require **30ml** of vinegar per **1kg** of freshly sliced beef. We recommend a mixture of malt vinegar (70%) and worcestershire sauce (30%). If you would like to keep it **gluten free** then we would recommend using a cider vinegar. You can also use red wine vinegar.

Knife

A sharp butchers knife is best. Through experience we have found a 200mm blade will work best. The sharper the knife the easier you will slice through the meat and the more consistent the thickness of the meat will be.

Cutting Board

Your cutting board should always be large enough to fit your beef joint completely.

2 Plastic Containers

The plastic containers should be large enough to fit the beef joint length wise.

Scale

A good quality kitchen scale should always be used as it is very important to get your weights correct.

Biltong Box

Of course you definitely need one of these! Please follow the instructions as per manufacturer when it comes to inserting the meat into the biltong box. It is also very important not to exceed the amount of meat you can insert into your biltong box. If you do not have a Biltong Box, you could always make your own! Just google 'How to make a biltong box' and there are quite a few websites that can help. We always recommend buying a proper biltong box as it is always the safer choice. Nowadays there are many options to purchase a good quality biltong box online.

Biltong Spice Mix

It has taken us many years to perfect our spice. If our instructions are followed correctly, we are very confident you will enjoy our Biltong Spice Mix! Please bear in mind that if your beef joint weighs more than 5kg you will not have enough spice mix, as each 200g pouch of Biltong Spice Mix, is enough to marinade 5kgs of freshly cut beef.

Preparation

Now that we have all the items and ingredients on the list you will now need to decide if you are making biltong sticks or biltong bites? We recommend doing both! It will give you the best of both worlds and introduce you to both types of flavours and textures of two different types of biltong.

Meat Cutting

Biltong Sticks

Place the beef joint onto the cutting board. Depending on the size of your joint try and find the best way to cut into it along the grain of the meat. If the joint is too big it might be easier to cut it in half first. Please note that it is important to remember that we always cut along the grain of the meat and never against! The Biltong Sticks need to have a width of around 5cm and a thickness of 1.5cm. So it might be a good idea to cut your joint into 5cm width pieces first, along the length and grain of the

joint. Once you have done that you can cut each of those pieces into 1.5cm thickness pieces of meat or steaks. Try and keep each slicing action as smooth and as consistent as possible as to always ensure consistency in thickness. The widest part of each sliced piece should not exceed 5cm in width and the thickest part of each piece should not exceed 1.5cm in thickness. Once all your meat is cut and placed into your plastic container you will be ready for the next stage of marination.

Biltong Bites

Place the beef joint onto the cutting board. Depending on the size of your joint try and find the best way to cut into it along the grain of the meat. If the joint is too big it might be easier to cut it in half first. Please note that it is important to remember that we always cut along the grain of the meat and never against! The Biltong Bites need to have a width of around 1.5cm and a thickness of 1.5cm. Basically, you will be left with long strips of beef the length of your joint. So it might be a good idea to firstly cut your joint into 1.5cm width pieces or steaks. Once you have done that you can cut each of those pieces into 1.5cm thickness strips. Try and keep each slicing action as smooth and as consistent as possible as to always ensure consistency in thickness. The widest part of each meat strip should not exceed 1.5cm in width and the thickest part of each piece should not exceed 1.5cm in thickness. Once all your meat is cut into strips and placed in your plastic container you will be ready for the next stage of marination.

Meat Marination

Firstly, you will need to weigh your cut meat. Remember to tare your scale during weighing so as not to include the weight of the plastic container. Depending on the weight of your cut meat you will now need to calculate the amount of vinegar and Biltong Spice Mix to be used.

You will need to **30ml of Vinegar** for every **1kg** of cut meat.

For example if your meat weight is:
500g you will need 15ml of vinegar
1kg you will need 30ml of vinegar
1.5kg you will need 45ml of vinegar
and so forth....

You will need **40g of Biltong Spice Mix** for every **1kg of Biltong Sticks**.

For example if your meat weight is:
500g you will need 20g of Spice Mix
1kg you will need 40g of Spice Mix
1.5kg you will need 60g of Spice Mix
and so forth....

You will need **35g of Biltong Spice Mix** for every **1kg of Biltong Bites**.

For example if your meat weight is:
500g you will need 18g of Spice Mix
1kg you will need 35g of Spice Mix
1.5kg you will need 53g of Spice Mix

and so forth....

Pour the calculated vinegar onto the cut meat and mix well to coat all the meat. Then sprinkle your calculated Biltong Spice Mix onto the meat and mix thoroughly until all the meat is coated evenly with the spice. Leave for around 10 minutes and then give it another good mix. Your marinating is now complete. Please cover and refrigerate. We recommend you leave the meat to marinade overnight for best results.

Biltong Drying

Once the marination process is complete the meat will now be ready to be inserted into the biltong box. Depending on your biltong box it should take around 3 to 4 days for your biltong to be ready.

The variation of time will depend on the thickness of the meat and your personal taste preference on how wet or dry you like your biltong.

That's it!

The first time you use our Biltong Spice Mix we recommend you follow our instructions completely. The more biltong you make the better you will get! With experience you will master your own unique recipe. You can even start to experiment with different flavours by adding additional flavours to the spice mix like Peri Peri, Garlic, or BBQ spices.

We hope you enjoy your biltong making experience. If you have any questions or remarks please let us know. We are always more than happy to help!

Happy Snacking!