



Kudu burgers and sweet potato 'slap' chips

I'll be brutally honest – I'm not a huge fan of game meat. Straight up, venison can be dry and the texture a little too grainy and tough with an overwhelming gamey flavour. But when blended with other meats, it can be transformed into something even better than its pure beef counterparts. Kudu meat in particular has the closest taste and texture to beef, making it the ideal choice for burgers. Combine kudu with the rich fattier composition of pork mince and a touch of beef mince to blend it all together, and your burger will be so juicy and flavoursome you'll wonder what all the fuss was about 100% beef patties in the first place.

what you need

100g venison (kudu) mince

100g pork mince

50g beef mince

l free-range egg

l cup grated brown mushrooms

l cup cooked and drained cannellini beans

l tablespoon chickpea flour

1/4 cup fresh flat-leaf parsley, chopped

½ teaspoon ground cumin

l clove garlic, minced

l red onion, finely chopped

Salt and pepper

what to do with it

- Place all the ingredients into a mixing bowl and mix until well combined.
- Mould the mixture into equal-size burger patties and fry or barbecue until cooked through.
- Serve with sweet potato 'slap' chips (see recipe on page 142) and cucumber pickle (see recipe on page 133).

Serves 4