

RECIPE OF AMBO DELIGHTS' SIGNATURE DISH: ORYX FILLET COOKED IN A BLACK PEPPER CRUST

Lying in the hearth of the savannah where wild animals are roaming freely, *Zannier Hotels Omaanda* is probably one of the wildest property among the collection. The tranquility of the place, the exceptional fauna and flora preserved in the reserve as well as the pure and wild beauty of the landscape stretching as far as the eye can see all make this destination unforgettable – a timeless break suspended in rich authenticity.



The restaurant of the lodge offers another moment of delicious discoveries. All day long, *Ambo Delights* offers a revisited Namibian cuisine inspired by the best local products. Taking the center stage, the large open fire adds a particular charm to the atmosphere, and is a tribute to the Owambo, who eat a lot of braised dishes.

Ambo Delights aims to offer a culinary discovery of the Namibian cuisine, which is traditionally composed of wonderfully generous pieces of 'game meat'. Unlike many other lodges' restaurants in the country, dishes are prepared from local and seasonal only ingredients, mostly organic when possible. Proximity with nature is key. This is why all game meat served at *Zannier Hotels Omaanda* comes from the neighbors' farm where animals live freely.

Proud of her origins, our chef [Mrs. Maria Mumbala](#) accepted to reveal one of our recipes – probably the most popular dish served at Ambo Delights: the *oryx fillet cooked in a black pepper crust*.

Number of portions: 06

Ingredients:

- Oryx fillet: 1500 g
- Garlic: 20 g
- Rosemary: 10 g (few leaves)
- Thyme: 1 g (1 branch)
- Sea Salt: 5 g
- Black pepper: 2 g + peppercorns
- Sunflower oil: 30 ml
- Beef juice: 5 ml





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Preparation:

- Finely chop the thyme and the rosemary leaves, and cut the garlic in tiny cubes.
- Season the game fillet with olive oil (first), and add the above chopped seasoning ingredients.
- Let the meat soak for few minutes, and then grossly cover the meat with peppercorns.
- In the meantime, light the barbecue until there are more ember than flames.
- Display the meat fillet on the barbecue and grill at around 15 cm from the ember. Don't cover the meat, and let it rest. Turn it only once. Remove when there is a crust formed.
- Cut the meat in slices of 2cm thick. Place them in a pot, season with grounded salt and pepper, and drape them with beef juice.

Tip:

If you don't have oryx fillet, you can of course replace by another game meat or a traditional beef fillet (in the latter case, use less peppercorns and be extremely caution with the cooking so the meat remains tender).

For more information or any question, feel free to ask:

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