



MOTOPI FARM
Taste Of Botswana



A Taste of Botswana's Rich Earth

At Motopi Farm, we believe that every product tells a story, a story woven from the land, the dedication of our people, and the spirit of Botswana. Our beef, from herds that graze freely on the vast, natural rangelands of the Kalahari, is more than just meat. It is a continuation of a legacy, honouring the time-honoured cattle culture of Botswana, a tradition that has shaped this land and its people for generations.



This isn't just any beef. It is Motopi beef, raised with pride and a deep respect for the welfare of our animals and the heritage they represent. It represents our commitment to providing premium quality, a taste that is both robust and tender, born from a life lived naturally. As you savour it, you're not just tasting beef, you're experiencing a piece of Botswana's heartland, a "Taste of Botswana" in its truest form.





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Motopi Farm Beef Recipes








Here are a couple of recipes that celebrate the delicious simplicity and versatility of our beef.

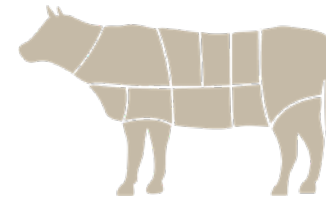


BRAAI, BARBEQUE STEAK WITH SLICED POTATOES

A Botswana barbeque, or braai as it's known throughout Southern Africa, is more than just a meal, it's a cherished social ritual.

Ingredients:






-  4 high-quality steaks (sirloin, rump, or ribeye), about 2-3 cm thick
-  3 tablespoons Worcestershire sauce
-  2 tablespoons soy sauce
-  2 tablespoons olive oil
-  3 cloves garlic, crushed
-  1 teaspoon paprika
-  1 teaspoon freshly ground black pepper



*Botswana
Premium*



Instructions:

-  In a bowl, whisk together the Worcestershire sauce, soy sauce, olive oil, crushed garlic, paprika, and black pepper.
-  Place the steaks in a shallow dish and pour the marinade over them, ensuring they are well-coated.
-  Cover and allow the steaks to marinate for at least 1 hour at room temperature, or up to 4 hours in the refrigerator (bring to room temperature 30 minutes before grilling).
-  Cook the steaks over hot coals to your desired level of doneness. For a medium-rare steak, aim for 3-5 minutes per side, depending on the heat of your fire.
-  Once cooked, let the steaks rest for 5-10 minutes before slicing and serving. This allows the juices to redistribute, ensuring a tender and moist result.

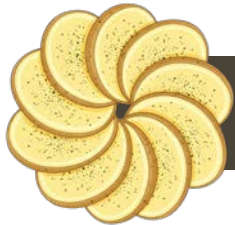
Bon Appetit





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Motopi Farm Beef Recipes

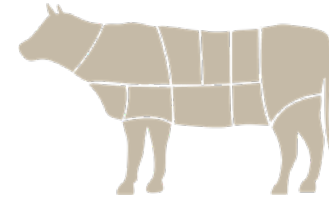


THE SIDE DISH SIMPLE SLICED POTATOES

A braai isn't complete without a potato dish. This simple preparation is a classic, allowing the potatoes to be fluffy on the inside and slightly crisp from the grill.

Ingredients:






-  6-8 medium-sized potatoes, washed
-  3 tablespoons olive oil
-  1 teaspoon dried rosemary or thyme
-  Salt and freshly ground black pepper to taste



*Botswana
Premium*



Instructions:

-  Parboil the potatoes in salted water for 10-15 minutes until they are just tender but still firm. Drain them well and let them cool slightly.
-  Once cool enough to handle, slice the potatoes into thick rounds, about 1-1.5 cm thick.
-  In a large bowl, gently toss the potato slices with the olive oil, rosemary or thyme, salt, and pepper until they are evenly coated.
-  Place the potato slices directly on the grill rack. Cook for about 5-7 minutes per side, or until they are golden brown and have characteristic grill marks.
-  Serve hot, straight from the braai.

**CHECK OUT OUR
CABBAGE SIDE DISH**

**CHECK OUT OUR
ONION SIDE DISH**

**STAY UPDATED AT MOTOPI FARM
AS WE CONTINUE TO GROW OUR RECIPES**

*Botswana
Premium*





From Botswana

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