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Mésa Gourmet Alpaca Mail Order
Mésa Meat Company Limited
18 Tait Road, Maraekakaho Road
R D 1, Hastings 4171
Hawke's Bay
Phone +64 6 874 9093
Mobile: 027 300 6408
Email: mesameats@maxnet.co.nz

Visit www.mesamill.com to check out the monthly Alpaca Meat specials.

Alpaca Stuffed Peppers

Ingredients:

- 1lb alpaca mince
- 1 cup chopped spinach
- 1/2 cup leeks
- 3 tablespoons butter
- Crushed red chilli pepper to taste
- 1 teaspoon crushed garlic
- 4 nice sized peppers (capsicum) of any colour

Cut top off peppers, remove seeds. Wash turn upside down on paper towel until ready to use. In frying pan on low heat, melt butter, add leeks. When leeks start to cook, add garlic, alpaca mince, crushed chilli pepper, salt and pepper.

Stir frequently.

Cook alpaca until browned. Turn heat off and add chopped spinach and stir together. Divide and stuff into the peppers evenly and top with cheese.

Place on tray and bake for approximately 25 minutes until outside of the pepper is wilting and cheese has melted.

Mésa Gourmet Alpaca

100%
New Zealand



M É S A
meat company



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MESA GOURMET ALPACA 100% NEW ZEALAND

Alpaca for thousands of years has been a source of meat in parts of South America where it was considered one of the healthiest food sources of the Incans and pre-Incan people. Today it is still considered a delicacy and an important food source.

Originally from the high mountainous Andes of Bolivia, Peru and Chile in South America, the Alpaca is an environmentally friendly animal and is estimated to be a 30% more efficient grazer than sheep. It can withstand drier climates and because of its soft padded feet, the Alpaca has low impact on soils. Most important for greater sustainable farming practices.

Mesa Meat Company, Hawke's Bay, produces 100% New Zealand gourmet Alpaca meat products, from prime cuts to a range of small goods, such as sausages, burger patties, pies and meatballs to restaurants, home chefs and speciality meat outlets throughout New Zealand.

Mesa Alpaca - Comparative Nutritional Values

Nutrients - 100g	Beef	Pork	Lamb	Chicken	Venison	Salmon	Alpaca
Calories	210	191	156	159	159	138	150
Protein (mg)	20	29	20	31	25	20	23.1
Fat (g)	15	7.5	7.7	3.42	3.3	5.75	5.7
Cholesterol (mg)	12.1	9.1		83	66	39	6.0
Iron	15%	9%					20%
Vitamin A							2%

Alpaca Meat is one of the healthiest and most flavoursome meats in the world. It is a mild meat and takes on the flavours of what it is matched with. Alpaca is tender and lean, high in protein, and has the lowest cholesterol of any meat without the fatty after taste.

For the best results it should be cooked quickly over a high heat and is best served rare or medium and allowed to rest before serving.



MESA GOURMET ALPACA 100% NEW ZEALAND GOURMET MEAT MAIL ORDER

Pack	Weight & Number of Items	Cooking Suggestion	Price Per Pack
Tenderloins	2 per vac pack, ave weight per pack 450gms	Grill, BBQ	\$32.20 per pack
French Rack	1 per vac pack, ave weight per pack 500gms	Grill, BBQ, Roast	\$31.00 per pack
Shortloin	1 per vac pack, ave weight per pack 1.2kg	Grill, BBQ, Roast	\$34.50 per pack
Neck Noisettes	4 per vac pack, ave weight per pack 570gms	Braise, use in soups	\$13.80 per pack
Denver Leg	Ave weight per pack 1.3kg	Grill, BBQ	\$50.60 per pack
Foreshanks	2 per vac pack, ave weight per pack 950gms	Braise	\$14.95 per pack
Hindshanks	2 per vac pack, ave weight per pack 1.0kg	Braise	\$19.55 per pack
Striploin	1 per vac pack, ave weight per pack 750gms	Grill, BBQ	\$46.00 per pack
Sausages *Spicy or Plain	6 per pack, ave weight 500gm. Gluten Free	Grill, BBQ	\$12.65 per pack
*Chipolattas	11-15 per pack, ave weight 500gm. Gluten Free	Grill, BBQ	\$12.65 per pack
Cocktail Meat Balls	15 per pack, ave weight 520gm	Grill, BBQ, Braise	\$13.80 per pack
Burgers	4 per pack, ave weight 130gm each	Grill, BBQ, Braise	\$13.80 per pack
Pies Steak or Mince	Ave weight 250gm each	Heat	\$6.25 per pie
Diced	Ave weight 1kg	Braise	\$25.30 per pack
Mince	Ave weight 1kg	Grill, BBQ, Braise	\$17.25 per pack

*Spicy version - gluten free

Prices are GST inclusive. Minimum orders: 3kgs. Subject to availability. Prices inclusive of freight.

Meat packs dispatched once payment received.

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MAIL ORDER FORM

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Tenderloins	\$32.20 per pack		
French Rack	\$31.00 per pack		
Shortloin	\$34.50 per pack		
Neck Noisettes	\$13.80 per pack		
Denver Leg	\$50.60 per pack		
Foreshanks	\$14.95 per pack		
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Striploin	\$46.00 per pack		
Sausages *Spicy or Plain	\$12.65 per pack		
*Chipolattas	\$12.65 per pack		
Cocktail Meat Balls	\$13.80 per pack		
Burgers	\$13.80 per pack		
Pies Steak or Mince	\$6.25 per pie		
Diced	\$15 per pack		
Mince	\$17.25 per pack		
Total	\$	No.	\$

Name: _____

Address: _____

Postcode: _____

Phone: _____

Email: _____

Bank account details for payment:

Mesa Meats Ltd

ANZ Bank 060738 0153302 00

☐ Cheque enclosed