



Mesa Gourmet Alpaca  
100% New Zealand

**Produced by:**

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Visit [www.mesamill.com](http://www.mesamill.com) to check out the monthly Alpaca Meat specials.

## Recipe

### Braised Tamarillo and Plum Alpaca Shanks

**Ingredients:**

- 4 x Alpaca Shanks
- 1 x 220ml Jar Watties Tamarillo and Plum Chutney
- 4 x White Onion Sliced
- 4 x Carrots Roughly Chopped
- 4 x Cloves of Garlic, Crushed
- 2 x Sprigs of Rosemary
- 2 x Star Anise
- 2 T Black Peppercorns
- 50mls Bourbon
- 2 C Red Wine
- 1 x 330ml tin Whole Peeled Tomatoes
- 2L Beef Stock

Lightly flour shanks and gently brown in canola oil before placing in deep sided casserole dish. Add vegetables and spices to pan and sauté until lightly browned. Add vegetables and spices to casserole dish. Deglaze pan with red wine and bourbon and reduce until syrupy. Add beef stock, tinned tomatoes and cover with water. Cover casserole dish with tin foil and fan bake @ 130°C for 5 hours.

Remove shanks from cooking liquid and set aside. Strain cooking liquid and reduce by  $\frac{3}{4}$ . Before serving, whisk 2T butter into sauce to add a glossy shine and improve texture. Served shanks with buttery mashed potatoes and steamed green beans.

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MESA  
meat company



## Trade Prices



## MESA GOURMET ALPACA 100% NEW ZEALAND

**Alpaca** for thousands of years has been a source of meat in part 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.



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## MESA GOURMET ALPACA 100% NEW ZEALAND TRADE PRICES

Pack	Weight & Number of Items	Cooking Suggestion	Price Per Pack
Cube Roll		Braise, Grill, BBQ, Slow Cooking	\$30.95 per kg
Shoulder		Slow Cooking	Bone In \$25 per kg Bone Out \$28 per kg
Tenderloins	2 per vac pack, ave weight per pack 450gms	Grill, BBQ	\$50.00 per kg
French Rack	1 per vac pack, ave weight per pack 500gms	Grill, BBQ, Roast	\$50.00 per kg
Shortloin	1 per vac pack, ave weight per pack 1.2kg	Grill, BBQ, Roast	\$50.00 per kg
Neck Noisettes	4 per vac pack, ave weight per pack 570gms	Braise, use in soups	\$17.00 per kg
Denver Leg	Ave weight per pack 1.3kg	Grill, BBQ	\$30.95 per kg
Foreshanks	2 per vac pack, ave weight per pack 950gms	Braise	\$12.00 per kg
Hindshanks	2 per vac pack, ave weight per pack 1.0kg	Braise	\$15.00 per kg
Striploin	1 per vac pack, ave weight per pack 750gms	Grill, BBQ	\$50.00 per kg
Sausages *Spicy or Plain	6 per pack, ave weight 500gm. Gluten Free	Grill, BBQ	\$18.95 per kg
*Chipolattas	11-15 per pack, ave weight 500gm. Gluten Free	Grill, BBQ	\$18.95 per kg
Cocktail Meat Balls	15 per pack, ave weight 520gm	Grill, BBQ, Braise	\$15.00 per kg
Burgers	Per burger, ave weight 130gm each	Grill, BBQ	\$2.25 per burger
Pies Steak or Mince	Ave weight 250gm each	Heat	\$4.35 per pie
Diced	Ave weight 1kg	Braise	\$15.00 per kg
Mince	Ave weight 1kg	Grill, BBQ, Braise	\$15.00 per kg

\*Spicy version - gluten free.  
Subject to availability.

Prices are exclusive of GST.  
Freight included in price.