

# FAVORITE GAME RECIPE: *CARIBBEAN CHAMOIS CURRY*

BY NIKOLAJ JUEL

We're going truly tropical in the mountains. This is an alpine adaptation of the legendary Jamaican curry goat. Spicy delicious and damn funky, made with chamois instead of goat.



## INGREDIENTS

### JAMAICAN CHAMOIS CURRY

- 2 Chamois shoulders, cut into 4cm chunks on the bone
- 1 onion, finely diced
- 1 bunch of spring onions, roughly chopped
- 4 cloves of garlic
- One knob of ginger
- 2-3 scotch bonnet peppers
- A bunch of thyme
- 2 tsp coriander seeds
- 1 tsp cumin seeds
- 1 tsp fenugreek seeds
- 1/2 tsp mustard seeds
- 1/2 tsp fennel seeds
- 4 cloves
- 1/4 nutmeg
- 1/2 tsp turmeric
- 20 pimento seeds
- 2 tsp. cooking oil
- 5 1/2 cups of water or chicken stock
- 2 medium size waxy potatoes, diced.

### RICE AND PEAS

- 1 cup basmati rice
- 1 cup water
- 1/2 cup coconut milk
- 1 small onion, finely chopped
- 10 allspice berries, ground in a mortar
- 1/4 habanero chili, finely chopped
- a few sprigs thyme
- 1 tsp salt

### HABANERO-PINEAPPLE HOT-SAUCE

- 4-5 habaneros, stems and seeds removed
- 1 onion, finely diced
- 4 large carrots, finely diced
- 2 garlic cloves
- 1 sprig oregano
- 1 2cm slice pineapple, core removed and roughly diced
- 100ml cider vinegar
- 1 tbs honey
- water to cover
- 1 tsp salt



SWAROVSKI  
OPTIK

## SLAW

- 1/4 white cabbage
- 1/4 red cabbage
- 3 spring onions
- 5-6 radishes
- 1 green apple
- 1 handful mint, roughly chopped
- 1 handful coriander, roughly chopped
- juice of 1-2 limes
- 3 tbsp olive oil
- salt and pepper

## PREPARATION

### JAMAICAN CHAMOIS CURRY

Put the onion, spring onion, garlic, ginger, scotch bonnet peppers and thyme in a blender to make a paste. Marinate the meat in the paste for at least two hours, preferably overnight.

Grind all the dry spices.

Heat 3 tbsp oil in a cast iron pot and brown the meat. Season with salt and pepper. Add the ground spices and cover with water. Leave to simmer for 2-2 1/2 hours. Add the potato and add a little more water. Leave to simmer till the potatoes are tender. Check the seasoning and add more salt and pepper if needed.

### HABANERO-PINEAPPLE HOT-SAUCE

Put all the ingredients in a saucepan. Bring to boil and let it simmer till the carrots are soft and tender. Transfer to a blender and process till smooth. Check the seasoning and see if it needs a little more salt. You can bottle the hot-sauce. Just make sure you sterilize the bottles first. The hot-sauce will keep for at least a month.

### RICE AND PEAS

Put the rice in a sift, and rinse till the water runs clear. Take a medium sized, heavy bottomed casserole. Add a little oil and sweat the onions till they are soft and translucent. Add the all spice, chili, thyme and salt. Add the rice and add the coconut milk and the water. Bring to the boil, cover with baking parchment and a tight-fitting lid. Turn the heat right down and simmer till all the water has evaporated. 10-12 minutes. Let the rice rest for 2-3 minutes with the lid on.

## SLAW

Slice the cabbage as finely as you can. Finely slice the spring onions, radishes and the apple. Put everything in a bowl. Add the chopped herbs, lime juice and olive oil, and season with salt and pepper.

