



NAMIBIAN WAGYU SOCIETY

Ginger-Mango Basting Sauce:

2	Mangoes
30 ml	Wine Vinegar
4	Garlic Cloves
2	Chillies
1 piece	Ginger (about teaspoon size)

Peel the mangoes, remove the pit and chop coarsely

Peel the garlic and chop coarsely

Chop the chillies coarsely (remove the seeds before if you prefer a milder version)

Add all the ingredients to your blender and pulse until smooth

Add the sauce to a saucepan and bring to a boil over low heat

Reduce the liquid to half

Let the liquid cool and use as a basting on your favourite Wagyu Steak cut

This basting keeps well in the fridge