



PREMIUM SMOKED PRODUCTS

VENISON

Guito



“Natural flavours of the good old days...”

About **VENISON GUSTO**

We believe in the tradition of the good old days. All our gourmet smoked products – made from red deer, wild boar, buffalo or grey cattle – are based on traditional Hungarian recipes.

The tradition speaks for itself as red deer and wild boar hunting was the most ancient and traditional way of animal consumption. The red deer is perhaps the game king of Europe and the wild boar is the only member of the wild pig family that lives in European forests.

Besides the red deer and wild boar, the Indian water buffalo and the Hungarian grey cattle belong to one of the oldest breeds in the country. These unique tasting meats reflect the abundant vegetation of grass and flowers present in our national parks. Grey cattle is native to Hungary since the 9th century, their herds serve as gene banks due to their apparent resistance to diseases.

Interestingly about a 100 years ago, the buffalo was a common farm animal. These animals were brought to the area during the 1600's and presently their descendants are found in the Hungarian counties like Zala and Somogy.

All our gourmet products are based on traditional Hungarian recipes, and the flavours speak for themselves!



PREMIUM SMOKED PRODUCTS
VENISON
Gusto



 **100% HUNGARIAN
PREMIUM PRODUCT**



Our highly skilled team of butchers and nutritionists expertly craft our products in small batches immediately after the marinating and smoking process is completed, in order to achieve the best possible taste. All these artisan products are handmade by the head salami master.

The secret of our premium smoked meat comes from its special preparation – using beech wood that is either lightly smouldered or burned, depending on the product in question. This preserves the meat and adds to the amazing flavour.

At Venison Gusto we offer the best possible quality of meat to our consumers. The health of our game and the quality of our product is directly linked to their surroundings.

The game feeds from a varied diet of grasses, leaves, shrubs, berries and other vegetation; they are truly of a free range or organic class.

The countryside's sustainable agriculture is vital for the health and well-being of these animals. Our harvesting is carefully regulated to ensure the continuous health and

survival of the wild game population, which in turn ensures venison meat to be of the highest quality. The animals we work with are raised in the most humane way; the red deer and wild boar live free in the wilderness, the buffalo and grey cattle live in the field of the national parks. These animals are not fed antibiotics or bovine human growth hormone (rbGH), or any other artificial drugs.

They roam freely, feeding on grass and other vegetation which offers a more balanced diet and free of GMO. They spend time outdoors in the fresh air in forests that provide herbs, nourishing native grasses and other vegetation in climatic conditions that are ideally suited for wild animals. Venison and any game is always a first-rate healthy meat choice, because of its low cholesterol and higher protein content compared to any other type of red meat.

We are strongly proud of our top of the line products that come from the finest Hungarian venison, wild boar, grey cattle and buffalo. Our genuinely wild and free grazing herds ensure the meats finer and exquisite grain.

Today's technology combined with age old traditional Hungarian recipes using only prime cuts makes the uncompromising quality of all of our Natural Premium Smoked Charcuterie.

We offer to our customers certified, lactose-free, gluten-free artisan products that give a truly individual flavour experience. Our team works in conjunction with certified meat inspection agencies. With this opportunity, our company has achieved the development of unique procedures that include harvesting and processing the animals with the professional verification of a meat inspector. The meat we use is certified by AHFCS (Animal Health and Food Control Station). Our unique gourmet charcuterie can be served in various ways in order to showcase and represent the wide variety of Venison Gusto's repertoire.

They can serve as the basic ingredient of any gourmet chef dish such as main courses like in stews, in pasta dishes like ravioli, cannelloni. Additionally, they are the perfect match for seafood, and are great with fish dishes. Our products

can also be served as starters like an ingredient of quiche or exclusively as cold plate. The consumption opportunities of Venison Gusto products are truly of a great variety.

These beautifully wrapped charcuterie products are available all over Europe. They present well on the table of any superyacht, restaurant and hotel. Nevertheless, we offer the perfect product to meet the high expectations of owners and charter guests providing an extraordinary flavour experience accompanied with a glass of red wine offered by the sommelier. Please enjoy our gourmet products.

Thank you!

Yours Sincerely,
Gabor Ivanacz



WHOLE BONE-IN LEG

Red Deer WHOLE BONE-IN LEG

We firmly believe that the Red Deer Whole Bone-In Leg is our finest product. We marinate the selected free range red deer legs which are low in cholesterol and fat and place them in a sousé composed of juniper berries, bay leaves, white pepper and curing salt for two weeks. Afterwards, the meat is smoked with burning beech wood that gives it a rich taste. This is followed by the 18-20 weeks of ageing where all the natural enzymes come in place and this wonderful product will be easy to digest and kept for a long time before consuming.

Texture: *smooth, harder on the outside and softer in the inside as you get closer to the bone.*

Serve: *in thin slices or occasionally diced. Also, feel free to use it in any gourmet chef dish.*

Ingredients: *free range red deer meat, curing salt, spices*

Preparation process: *18-20 weeks*

Size: *approximately 3-5 kg each leg*

Store: *hang it in a dry (below 65% humidity), ventilated, cool (below +18°C) place. Our products have not undergone chemical treatment against mould growth. In such an event, remove it with a dry, soft cloth and continue storage as indicated earlier. Loss of volume may occur after opening the vacuum package.*





WHOLE BONE-IN LEG

Wild Boar WHOLE BONE-IN LEG

We use a well-known method for preparing the top quality free range wild boar legs. During the marinating process we combine black pepper, coriander and juniper berries. The boar legs marinate in this combination for two weeks. Following this process, the legs are placed in a chamber with smoking beech wood chips that later on will give the meat a complex smoky taste. After 18-20 weeks of curing and the appearance of natural enzymes, the meat will be converted into a flavourful product that can be conserved and enjoyed over a lengthy period of time.

Texture: *smooth, harder on the outside and softer in the inside as you get closer to the bone.*

Serve: *in thin slices or occasionally diced. Also, feel free to use it in any gourmet chef dish.*

Ingredients: *free range wild boar meat, curing salt, spices*

Preparation process: *18-20 weeks*

Size: *approximately 3-5 kg each leg*

Store: *hang it in a dry (below 65% humidity), ventilated, cool (below +18°C) place. Our products have not undergone chemical treatment against mould growth. In such an event, remove it with a dry, soft cloth and continue storage as indicated earlier. Loss of volume may occur after opening the vacuum package.*





BRESAOLAS

Red Deer BRESAOLA

We believe that the Red Deer Bresaola is also one of our finest product; the texture of the selected free range red deer rump and the traditional preparation process makes it finer, leaner than the wild boar. The meat is first marinated in a souse of juniper berries, bay leaves and white pepper and is later smoked with beech wood chips in a smoking chamber. This results a rich, matured bresaola with a complex flavour profile.

Texture: *perfectly soft in the center.*

Serve: *at room temperature or slightly chilled. Cut the meat into paper-thin slices. To be consumed on its own or drizzle it with olive oil and lemon juice or balsamic vinegar. Serve it with rocket (rucola, arugula) salad, cracked black pepper, and freshly shaved Parmesan cheese.*

Ingredients: *free range red deer meat, curing salt, spices*

Preparation process: *8-10 weeks*

Store: *hang it in a dry (below 65% humidity), ventilated, cool (below +18°C) place. Our products have not undergone chemical treatment against mould growth. In such an event, remove it with a dry, soft cloth and continue storage as indicated earlier. Loss of volume may occur after opening the vacuum package.*



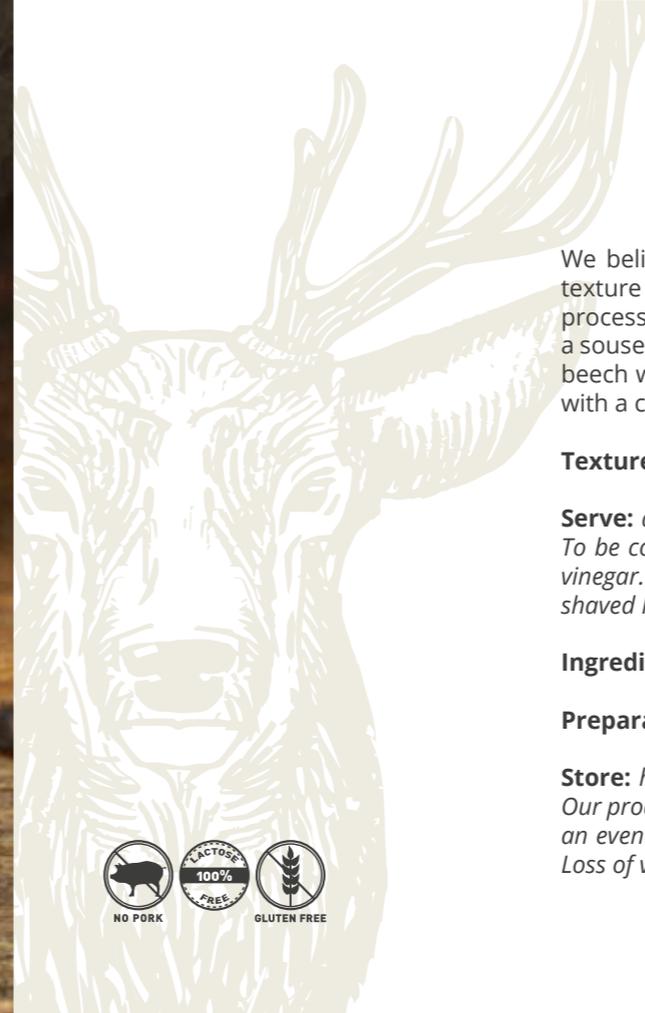
NO PORK



100%
LACTOSE
FREE



GLUTEN FREE





BRESAOLAS

Wild Boar BRESAOLA

Our selected top quality, free range wild boar leg is processed in a traditional way using a black pepper, coriander and juniper berry marinade. Following two weeks of marination, the meat is transferred from the souse to the smoking chamber. The smoking beech wood and the following six weeks of ageing give the unique flavour to our smoked Wild Boar Bresaola.

Texture: *perfectly soft in the center.*

Serve: *at room temperature or slightly chilled. Cut the meat into paper-thin slices. To be consumed on its own or with a salad of spinach, radicchio and some pine nuts dressed with olive oil and lemon juice or balsamic vinegar and freshly shaved Parmesan cheese. This product can be added to any gourmet dish or cold platter.*

Ingredients: *free range wild boar meat, curing salt, spices*

Preparation process: *8-10 weeks*

Store: *hang it in a dry (below 65% humidity), ventilated, cool (below +18°C) place. Our products have not undergone chemical treatment against mould growth. In such an event, remove it with a dry, soft cloth and continue storage as indicated earlier. Loss of volume may occur after opening the vacuum package.*





NO PORK SALAMI



SPECIAL EDITION

Red Deer SALAMI

In the Special Edition range, we created something new. The silky flavour of this unique smoked artisan pork-free salami does not come from the pork pancetta. In fact, it is replaced with water buffalo tallow. The quality free range red deer meat, the tallow with pink pepper seasoning provides a special gastronomic experience.

Serving: at room temperature, to be cut into thick slices (the slices should be able to stand on the edges). This is our top of the line salami. It works great as an appetizer. It can be served alone or with salad and vegetables.

Ingredients: free range red deer meat, water buffalo tallow, curing salt, spices

Preparation process: 7 weeks

Approximate product dimensions:
40-42 mm (diameters), 200 mm (length), 250 grams

Store: hang it in a dry (below 65% humidity), ventilated, cool (below +18°C) place. Our products have not undergone chemical treatment against mould growth. In such an event, remove it with a dry, soft cloth and continue storage as indicated earlier.

Loss of volume may occur after opening the vacuum package.



NO PORK SALAMI



SPECIAL EDITION

Red Deer PAPRIKA SALAMI

This member of the Special Edition Red Deer Salami is a matured speciality. To be served at room temperature, this full-bodied pork-free smoked salami is made from free range red deer meat and water buffalo tallow, seasoned with Hungarian red paprika and our unique spice combination.

Serving: at room temperature, to be cut into thick slices (the slices should be able to stand on the edges). These are our top of the line salamis, great as an appetizer and can be served alone or with other top quality ingredients.

Ingredients: free range red deer meat, water buffalo tallow, curing salt, Hungarian red paprika, spices

Preparation process: 7 weeks

Approximate product dimensions:
40-42 mm (diameters), 200 mm (length), 250 grams

Store: hang it in a dry (below 65% humidity), ventilated, cool (below +18°C) place. Our products have not undergone chemical treatment against mould growth. In such an event, remove it with a dry, soft cloth and continue storage as indicated earlier.

Loss of volume may occur after opening the vacuum package.



NO PORK SALAMI



SPECIAL EDITION

Red Deer SPICY PAPRIKA SALAMI

We present to you the spicy version of the Special Edition Red Deer Paprika Salami, with a flavourful experience at the end of each bite.

Serving: at room temperature, to be cut into thick slices (the slices should be able to stand on the edges). These are our top of the line salamis, great as an appetizer and can be served alone or with other top quality ingredients.

Ingredients: free range red deer meat, water buffalo tallow, curing salt, Hungarian red paprika, spices

Preparation process: 7 weeks

Approximate product dimensions:
40-42 mm (diameters), 200 mm (length), 250 grams

Store: hang it in a dry (below 65% humidity), ventilated, cool (below +18°C) place. Our products have not undergone chemical treatment against mould growth. In such an event, remove it with a dry, soft cloth and continue storage as indicated earlier.

Loss of volume may occur after opening the vacuum package.



NO PORK SALAMI



100%

Water Buffalo PAPRIKA SALAMI

Seasoned water buffalo meat and tallow makes our pork-free, 100% Water Buffalo Paprika Salami unique in flavour. For the best experience, consume it at room temperature which allows its silky complexity to be fully appreciated. This smoked salami is free of any artificial additives.

Serving: at room temperature, to be cut into thick slices (the slices should be able to stand on the edges). These are our top of the line salamis, great as an appetizer and can be served alone or with other top quality ingredients.

Ingredients: free range water buffalo meat, water buffalo tallow, salt, Hungarian red paprika, spices

Preparation process: 7 weeks

Approximate product dimensions:
40-42 mm (diameters), 200 mm (length), 250 grams

Store: hang it in a dry (below 65% humidity), ventilated, cool (below +18°C) place. Our products have not undergone chemical treatment against mould growth. In such an event, remove it with a dry, soft cloth and continue storage as indicated earlier.

Loss of volume may occur after opening the vacuum package.



NO PORK SALAMI



100%

Grey Cattle PAPRIKA SALAMI

In this pork-free product, you can taste the wonderful flavour of the Hungarian grey cattle meat. The tallow, the red paprika, the seasoning and the smoking provide an outstanding gastronomic experience. This product does not contain any preservatives or additives.

Serving: at room temperature, to be cut into thick slices (the slices should be able to stand on the edges). These are our top of the line salamis, great as an appetizer and can be served alone or with other top quality ingredients.

Ingredients: free range grey cattle meat, grey cattle tallow, salt, Hungarian red paprika, spices

Preparation process: 7 weeks

Approximate product dimensions:
40-42 mm (diameters), 200 mm (length), 250 grams

Store: hang it in a dry (below 65% humidity), ventilated, cool (below +18°C) place. Our products have not undergone chemical treatment against mould growth. In such an event, remove it with a dry, soft cloth and continue storage as indicated earlier.

Loss of volume may occur after opening the vacuum package.



RED DEER SALAMI



Red Deer SALAMI

Our Red Deer Salami is prepared by using free range red deer meat, pork pancetta, pink pepper, white pepper and a little amount of garlic. The traditional beech wood smoking and the dry texture of the red deer meat makes this salami leaner than our Wild Boar Salami and also distinct in taste.

Serving: at room temperature, to be cut into thick slices (the slices should be able to stand on the edges). This type of salami can be served alone or with softer cheeses like Camembert, Havarti, Tomme de Savoie.

Ingredients: free range red deer meat, pork pancetta, curing salt, spices

Preparation process: 8-9 weeks

Approximate product dimensions:
45-47 mm (diameters), 200 mm (length), 250 grams

Store: hang it in a dry (below 65% humidity), ventilated, cool (below +18°C) place. Our products have not undergone chemical treatment against mould growth. In such an event, remove it with a dry, soft cloth and continue storage as indicated earlier.

Loss of volume may occur after opening the vacuum package.



RED DEER SALAMI

Red Deer PAPRIKA SALAMI

You will be amazed by this traditional salami. We create this product from selected free range red deer meat, pork pancetta and Hungarian red paprika. The smoking is done with smouldering beech wood which gives a full-bodied complex taste to this matured salami.

Serving: at room temperature, to be cut into thick slices (the slices should be able to stand on the edges). This type of salami can be served alone or with hard cheeses like Pecorino, Beaufort, Comte, Manchego.

Ingredients: free range red deer meat, pork pancetta, curing salt, Hungarian red paprika, spices

Preparation process: 8-9 weeks

Approximate product dimensions:
45-47 mm (diameters), 200 mm (length), 250 grams

Store: hang it in a dry (below 65% humidity), ventilated, cool (below +18°C) place. Our products have not undergone chemical treatment against mould growth. In such an event, remove it with a dry, soft cloth and continue storage as indicated earlier.

Loss of volume may occur after opening the vacuum package.



RED DEER SALAMI

Red Deer SPICY PAPRIKA SALAMI

We present to you the spicy version of the Red Deer Paprika Salami, with a flavourful experience at the end of each bite.

Serving: at room temperature, to be cut into thick slices (the slices should be able to stand on the edges). This type of salami can be served alone or with hard cheeses like Pecorino, Beaufort, Comte, Manchego.

Ingredients: free range red deer meat, pork pancetta, curing salt, Hungarian red paprika, spices

Preparation process: 8-9 weeks

Approximate product dimensions:
45-47 mm (diameters), 200 mm (length), 250 grams

Store: hang it in a dry (below 65% humidity), ventilated, cool (below +18°C) place. Our products have not undergone chemical treatment against mould growth. In such an event, remove it with a dry, soft cloth and continue storage as indicated earlier.

Loss of volume may occur after opening the vacuum package.



WILD BOAR SALAMI

Wild Boar SALAMI

Made from selected free range wild boar meat and pork pancetta, this product has a complex and unique flavour that mainly comes from the blubbery texture of the wild boar meat and a hint of pink pepper. The smoked beech wood followed by the curing provides a special gastronomic experience.

Serving: at room temperature, to be cut into thick slices (the slices should be able to stand on the edges). This type of salami can be served alone or with softer cheeses like Camembert, Havarti, Tomme de Savoie.

Ingredients: free range wild boar meat, pork pancetta, curing salt, spices

Preparation process: 8-9 weeks

Approximate product dimensions:
45-47 mm (diameters), 200 mm (length), 250 grams

Store: hang it in a dry (below 65% humidity), ventilated, cool (below +18°C) place. Our products have not undergone chemical treatment against mould growth. In such an event, remove it with a dry, soft cloth and continue storage as indicated earlier.

Loss of volume may occur after opening the vacuum package



WILD BOAR SALAMI

Wild Boar PAPRIKA SALAMI

The smoked Wild Boar Paprika Salami made from wild boar meat and pork pancetta fills the mouth with rich flavours, without overwhelming the tongue and palate. This product is not as dry as the red deer, here the Hungarian paprika dissolves better in the pancetta and gives an amazing body to this outstanding smoked product. We believe that this is one of our best salami.

Serving: at room temperature, to be cut into thick slices (the slices should be able to stand on the edges). This type of salami can be served alone or with hard cheeses like Pecorino, Beaufort, Comte, Manchego.

Ingredients: free range wild boar meat, pork pancetta, curing salt, Hungarian red paprika, spices

Preparation process: 8-9 weeks

Approximate product dimensions:
45-47 mm (diameters), 200 mm (length), 250 grams

Store: hang it in a dry (below 65% humidity), ventilated, cool (below +18°C) place. Our products have not undergone chemical treatment against mould growth. In such an event, remove it with a dry, soft cloth and continue storage as indicated earlier.

Loss of volume may occur after opening the vacuum package.



WILD BOAR SALAMI



Wild Boar SPICY PAPRIKA SALAMI

We present to you the spicy version of the Wild Boar Paprika Salami, with a flavourful experience at the end of each bite.

Serving: at room temperature, to be cut into thick slices (the slices should be able to stand on the edges). This type of salami can be served alone or with hard cheeses like Pecorino, Beaufort, Comte, Manchego.

Ingredients: free range wild boar meat, pork pancetta, curing salt, Hungarian red paprika, spices

Preparation process: 8-9 weeks

Approximate product dimensions:
45-47 mm (diameters), 200 mm (length), 250 grams

Store: hang it in a dry (below 65% humidity), ventilated, cool (below +18°C) place. Our products have not undergone chemical treatment against mould growth. In such an event, remove it with a dry, soft cloth and continue storage as indicated earlier.

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WATER BUFFALO SALAMI

Water Buffalo SALAMI

Water buffalos live in the area of national parks. The meat is combined with pork belly pancetta, pink pepper, white pepper and garlic then smoked by traditional beech wood smoking method. This is followed by a long ageing process that makes this salami one of the best product from our paprika-free salamis.

Serving: at room temperature, to be cut into thick slices (the slices should be able to stand on the edges). This type of salami can be served alone or with softer cheeses like Camambert, Havarti, Tomme de Savoie.

Ingredients: free range water buffalo meat, pork pancetta, curing salt, spices

Preparation process: 8-9 weeks

Approximate product dimensions:
45-47 mm (diameters), 200 mm (length), 250 grams

Store: hang it in a dry (below 65% humidity), ventilated, cool (below +18°C) place. Our products have not undergone chemical treatment against mould growth. In such an event, remove it with a dry, soft cloth and continue storage as indicated earlier.

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WATER BUFFALO SALAMI

Water Buffalo PAPRIKA SALAMI

This product is the perfect combination of water buffalo meat, pork pancetta, pepper, cumin, garlic and homegrown Hungarian red paprika seasoning. After beech wood smoking, the salami goes to the curing chamber. Eight to nine weeks later when the ageing process is completed, the salami is ready to be serve onto your table. This product is free of any artificial additives.

Serving: at room temperature, to be cut into thick slices (the slices should be able to stand on the edges). This type of salami can lend a unique, savory dimension to any tomato based pasta sauce also excels as a topping or a stuffing to main dishes way beyond pizza and calzones or any gourmet chef dish.

Ingredients: free range water buffalo meat, pork pancetta, salt, Hungarian red paprika, spices

Preparation process: 8-9 weeks

Approximate product dimensions:
45-47 mm (diameters), 200 mm (length), 250 grams

Store: hang it in a dry (below 65% humidity), ventilated, cool (below +18°C) place. Our products have not undergone chemical treatment against mould growth. In such an event, remove it with a dry, soft cloth and continue storage as indicated earlier. Loss of volume may occur after opening the vacuum package.



GREY CATTLE SALAMI

Grey Cattle SALAMI

Grey cattle live in the area of national parks. The meat is combined with pork belly pancetta, pink pepper, white pepper and garlic then smoked with traditional beech wood smoking method. The long ageing process makes this salami as good as the paprika-free Water Buffalo Salami.

Serving: at room temperature, to be cut into thick slices (the slices should be able to stand on the edges). This type of salami can be served alone or with softer cheeses like Camambert, Havarti, Tomme de Savoie.

Ingredients: free range grey cattle meat, pork pancetta, curing salt, spices

Preparation process: 8-9 weeks

Approximate product dimensions:
45-47 mm (diameters), 200 mm (length), 250 grams

Store: hang it in a dry (below 65% humidity), ventilated, cool (below +18°C) place. Our products have not undergone chemical treatment against mould growth. In such an event, remove it with a dry, soft cloth and continue storage as indicated earlier.
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GREY CATTLE SALAMI

Grey Cattle PAPRIKA SALAMI

Hungarian Grey cattle meat combined with pork pancetta and seasoned with pepper, cumin, garlic and home-grown Hungarian red paprika. Special smoking techniques and curing makes this an exciting product.

Serving: at room temperature, to be cut into thick slices (the slices should be able to stand on the edges). This type of salami can be served alone or with any tomato based sauce for pasta dishes or for other dishes like pizza, calzones or any gourmet chef dish.

Ingredients: free range grey cattle meat, pork pancetta, salt, Hungarian paprika, spices

Preparation process: 8-9 weeks

Approximate product dimensions:
45-47mm (diameters), 200 mm (length), 250 grams

Store: hang it in a dry (below 65% humidity), ventilated, cool (below +18°C) place. Our products have not undergone chemical treatment against mould growth. In such an event, remove it with a dry, soft cloth and continue storage as indicated earlier.
Loss of volume may occur after opening the vacuum package.



100% HUNGARIAN
PREMIUM PRODUCT



Delivery in Europe

we use DHL for our European Delivery Services



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Yours sincerely,
Gabor Ivanacz





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Gusto

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