



PREMIUM SMOKED PRODUCTS

**VENISON**

*Gusto*





## 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 the most traditional way of animal consumption. Red Deer is perhaps the game king of all of Europe, and the Wild Boar is the only one of the wild pig families that lives in European forests.

Furthermore the Indian Water Buffalo and the Hungarian Grey Cattle also derived from the oldest breeds of the Hungarian animals.

These unique tasting meats reflect the wealth of natural grass and flowers grown in our national parks.

Grey Cattle is naturalized in Hungary since the 9th century, since then the Grey Cattle herds serve as gene banks, due to their apparent resistance to diseases.

It's also very interesting, that 100 years ago, buffalo was still a common farm animal. In fact, in the Somogy and Zala shires of Hungary, you can find Buffalos descended from creatures brought to the area in the 1600's.

All our gourmet products are based on traditional Hungarian recipes, and the flavours speak for themselves! We produce the majority of our premium smoked meat products in our modern boutique facility in the village of Bataszek, 200 km away from Budapest.



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There, our highly skilled team of butchers and nutritionists expertly craft our products in small batches immediately after the marination and smoking is complete, in order to create the best possible taste. These artisan products are hand made by the head salami master. The art has been handed down from father to son from as far back as the 1800's. Our head butcher and his family have more than 100 years of tradition in his field.

Ferenc Stelcz's grandfather was the first butcher in his family in the 1890's, and his descendants have followed in his footsteps, leading to a tradition of excellence. The secret of our premium smoked meat comes from the way we prepare it – using beech wood that is either lightly smouldering or burning, depending on the product in question. This

preserves the meat and adds to the amazing flavour. At Venison Gusto we really care and we are using only the best possible quality of meat. We know that the health of our game and the quality of our product is directly linked to their surroundings, and so a policy of Biodiversity is practiced on all the areas from where we source game. The game animals forage for a varied diet of grasses, leaves, shrubs, berries and other vegetation, meaning that they are truly free range or bio.

Sustainable agriculture is vital for the continued health and well-being of the countryside, and our harvesting is carefully regulated to ensure the continuing health and survival of the wild game population, which in turn ensures venison meat of the highest quality.

The animals we work with are raised in the most humane way, the red deers and wild boars live free in the wilderness, the buffalos and grey cattles live in hardy livestock in the field of the national parks, which means they aren't fed antibiotics or the bovine human growth hormone (rbGH), or with any other artificial drugs. They roam freely grazing on grass and other vegetation, their diet is more balanced, they are not allowed to eat genetically modified foods and they spend time outdoors in the fresh air, because the forest provides 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 it's low in cholesterol, and higher in protein than any other type of red meat.

We are fiercely 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 for uncompromising quality of all of our Natural Premium Smoked Charcuterie.

They are certified, lactose-free, gluten-free artisan products, giving a truly individual flavour experience. We are working in conjunction with certified meat inspection agencies, we have developed unique procedures that include harvesting and processing the animals under the watchful eyes 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 are very special and unique, because they can be the basic ingredients of any gourmet chef dishes such as main courses - stews, pasta dishes – ravioli, cannelloni they are the perfect match for seafood and add excellent flavour to fish dishes. They also can be served as starters, e.g. as an ingredient of quiche or exclusively as cold plate. So the consumption opportunities of Venison Gusto's products are truly endless.

Also beautifully wrapped, these products are available all over Europe, they look amazing and sit perfectly on the table of any superyachts, restaurants and hotels, and they also 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!





## WHOLE BONE-IN LEG

### *Red Deer* WHOLE BONE-IN LEG

We firmly believe that Red Deer meet is our finest product, which is due to the traditional process in which we prepare it, making it even better than Wild Boar. The juniper berries combined with bay leaves and white pepper gives an excellent rich taste to our Smoked Whole Bone-In Red Deer Legs – it's also low in cholesterol and fat.

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

**Serve:** in thin slices or occasionally diced

**Ingredients:** 100% Free Range Red Deer Meat, Curing Salt, Spices

**Preparation Process:** 18-20 weeks

Approximately 3-7kg each leg

**Store:** in a dry (below 65% humidity), ventilated, cool (below +18°C) place, hung.

Natural products with no chemical treatment against mold growth. In event of growth of mold, remove mold with a dry, soft cloth and continue storage as indicated earlier.

Loss of volume may occur after opening the vacuum-package.



**PRICE:**





## WHOLE BONE-IN LEG

### *Wild Boar* WHOLE BONE-IN LEG

We use a tried and true method of preparing our Smoked Whole Bone-In Wild Boar Legs. We combine black pepper, coriander and juniper berries followed by smoking and curing. This gives the meat an exquisite unique taste. They are wonderfully succulent products.

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

**Serve:** in thin slices or occasionally diced

**Ingredients:** 100% Free Range Wild boar Meat, Curing Salt, Spices

**Preparation Process:** 18-20 weeks

Approximately 3-5kg each leg

**Store:** in a dry (below 65% humidity), ventilated, cool (below +18°C) place, hung.

Natural products with no chemical treatment against mold growth. In event of growth of mold, remove mold with a dry, soft cloth and continue storage as indicated earlier.

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**PRICE:**





## BRESAOLAS

### Red Deer BRESAOLA

We feel that Red Deer meat is our finest product, which is due to the traditional process of preparation, making it finer than Wild Boar. During marinating the juniper berries combined with bay leaves and white pepper gives an amazing taste to our Red Deer bresaola – it's also lean and low in cholesterol too.

**Texture:** perfectly soft in the thicker central.

**Serve:** paper thin sliced at room temperature or slightly chilled. Consume on its own or drizzle with olive oil and lemon juice or balsamic vinegar, serve with rocket (rucola, arugula) salad, cracked black pepper, and freshly shaved Parmesan cheese or leave it for your imagination.

**Ingredients:** 100% Free Range Red Deer Meat, Curing Salt, Spices.

**Preparation Process:** 8-10 weeks.

**Store:** in a dry (below 65% humidity), ventilated, cool (below +18°C) place, hung.

Natural products with no chemical treatment against mold growth. In event of growth of mold, remove mold with a dry, soft cloth and continue storage as indicated earlier.

Loss of volume may occur after opening the vacuum-package.



PRICE:





# BRESAOLAS

## Wild Boar BRESAOLA

We use a traditional method of preparing Wild Boar rump meat, using black pepper, coriander and juniper berries followed by smoking and ageing.

**Texture:** perfectly soft in the thicker central.

**Serve:** paper thin sliced at room temperature or slightly chilled. Consume on its own or with a salad of spinach, Radicchio and pine nuts dressed with olive oil and lemon juice or balsamic vinegar and freshly shaved Parmesan cheese. It is also an elegant addition to any gourmet dish or cold platters.

**Ingredients:** 100% Free Range Wild boar Meat, Curing Salt, Spices

**Preparation Process:** 8-10 weeks.

**Store:** in a dry (below 65% humidity), ventilated, cool (below +18°C) place, hung.

Natural products with no chemical treatment against mold growth. In event of growth of mold, remove mold with a dry, soft cloth and continue storage as indicated earlier.

Loss of volume may occur after opening the vacuum-package.



PRICE:



## SPECIAL EDITION/ NO PORK SALAMIS



### Red Deer SALAMI

The delectable silky flavour of this unique artisan salami comes from the water buffalo tallow and from the quality Free Range Red Deer Meat in the background the rose pepper provides a special gastronomic experience for consumers.

**Serving:** at room temperature, cut thick, should be able to stand on its edge. These are our top of the line salamis, it is great as an appetizer since it is bold enough to be served alone or with other top quality ingredients

**Ingredients:** 70% Red Deer Meat, 30% Water Buffalo Tallow, Curing Salt, Sea Salt, Rose Pepper, Spices

**Preparation Process:** 7 weeks

**Approximate Product Dimensions:** 47mm (diameter), 250mm (length), 260-290 grams

**Store:** in a dry (below 65% humidity), ventilated, cool (below +15°C) place, hung

Natural products with no chemical treatment against mold growth. In event of growth of mold, remove mold with a dry, soft cloth and continue storage as indicated earlier.

Loss of volume may occur after opening the vacuum-package.



PRICE:

## SPECIAL EDITION/ NO PORK SALAMIS



### Red Deer PAPRIKA SALAMI

At Room temperature this matured wonder will fill your mouth with silky warmth, as this inimitable unique full-bodied salami is made from Free Range Red Deer Meat and water buffalo tallow with added Hungarian red paprika.

**Serving:** at room temperature, cut thick, should be able to stand on its edge. These are our top of the line salamis, it is great as an appetizer since it is bold enough to be served alone or with other top quality ingredients

**Ingredients:** 70% Red Deer Meat, 30% Water Buffalo Tallow, Hungarian Red Paprika, Curing Salt, Sea Salt, Spices

**Preparation Process:** 7 weeks

**Approximate Product Dimensions:** 47mm (diameter), 250mm (length), 260-290 grams

**Store:** in a dry (below 65% humidity), ventilated, cool (below +15°C) place, hung

Natural products with no chemical treatment against mold growth. In event of growth of mold, remove mold with a dry, soft cloth and continue storage as indicated earlier.

Loss of volume may occur after opening the vacuum-package.



PRICE:



## SPECIAL EDITION/ NO PORK SALAMIS

### Red Deer SPICY PAPRIKA SALAMI

A piquant version of our Smoked Free Range Special Edition Red Deer Paprika Salami. If you love a little kick at the end of each bite, this full-bodied silky salami is made especially for you.

**Serving:** at room temperature, cut thick, should be able to stand on its edge. These are our top of the line salamis, it is great as an appetizer since it is bold enough to be served alone or with other top quality ingredients

**Ingredients:** 70% Red Deer Meat, 30% Water Buffalo Tallow, Hungarian Red Paprika, Curing Salt, Sea Salt, Spices

**Preparation Process:** 7 weeks

**Approximate Product Dimensions:** 47mm (diameter), 250mm (length), 260-290 grams

**Store:** in a dry (below 65% humidity), ventilated, cool (below +15°C) place, hung.

Natural products with no chemical treatment against mold growth. In event of growth of mold, remove mold with a dry, soft cloth and continue storage as indicated earlier.

Loss of volume may occur after opening the vacuum-package.



PRICE:





# SPECIAL EDITION/ NO PORK SALAMIS



## 100% *Water Buffalo* PAPRIKA SALAMI

Water Buffalo meat and tallow with added seasoning make this salami unique in flavour. For the best experience consume it at room temperature where the silky complexity comes out. The salami is free of any artificial additives.

**Serving:** at room temperature, cut thick, should be able to stand on its edge. It is great as an appetizer since it is bold enough to be served alone or with other top quality ingredients.

**Ingredients:** Hungarian Water Buffalo Meat, Water Buffalo Tallow, Sea Salt, Hungarian Paprika, Black Pepper, Caraway Seeds, Garlic

Made using 100g of Water Buffalo meat per 100g of finished product

**Preparation Process:** 7 weeks

**Approximate Product Dimensions:** 47mm (diameter), 250mm (length), 260-290 grams

**Store:** in a dry (below 65% humidity), ventilated, cool (below +15°C) place, hung.

Natural products with no chemical treatment against mold growth. In event of growth of mold, remove mold with a dry, soft cloth and continue storage as indicated earlier.

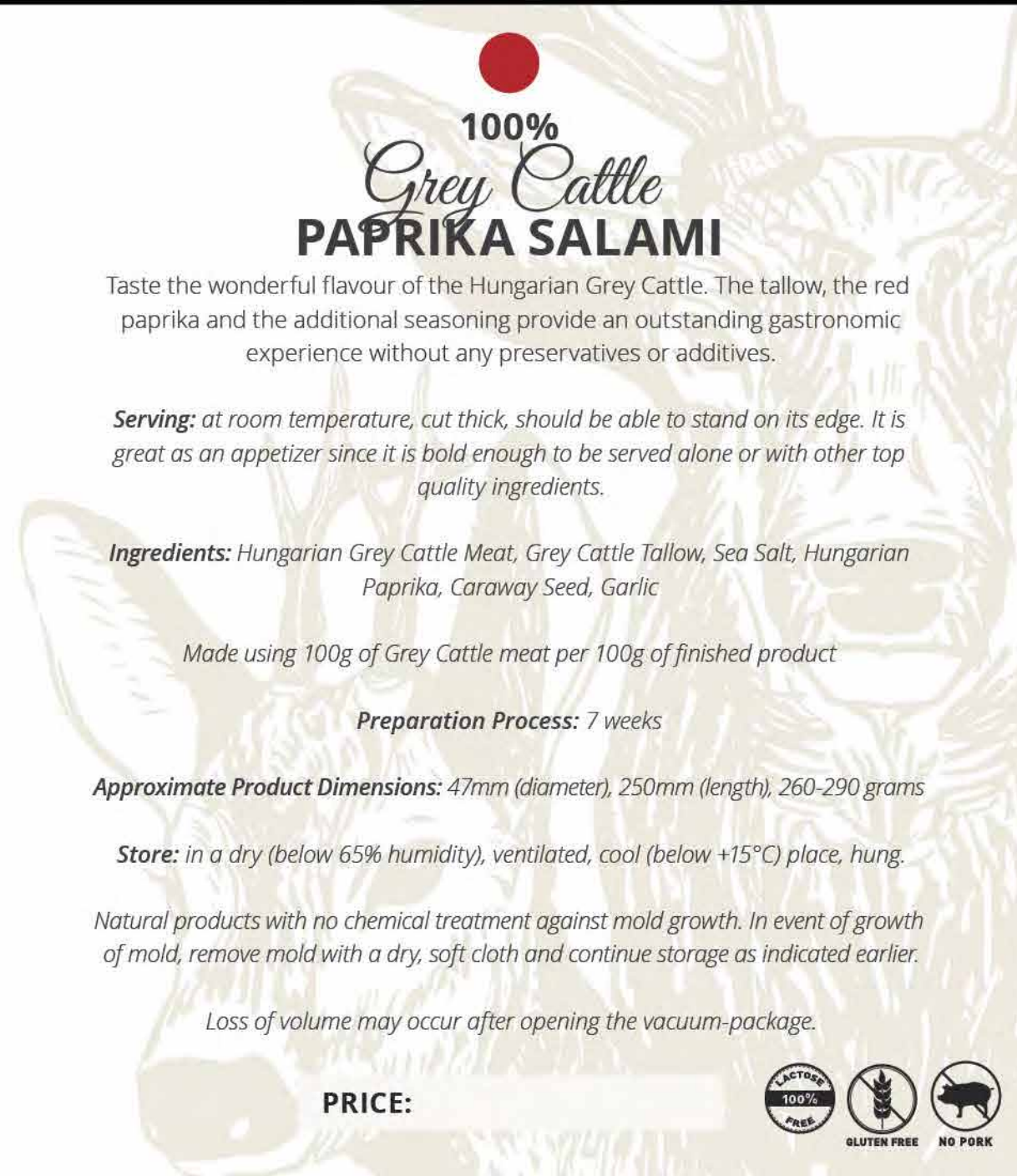
Loss of volume may occur after opening the vacuum-package.



PRICE:



# SPECIAL EDITION/ NO PORK SALAMIS



## 100% *Grey Cattle* PAPRIKA SALAMI

Taste the wonderful flavour of the Hungarian Grey Cattle. The tallow, the red paprika and the additional seasoning provide an outstanding gastronomic experience without any preservatives or additives.

**Serving:** at room temperature, cut thick, should be able to stand on its edge. It is great as an appetizer since it is bold enough to be served alone or with other top quality ingredients.

**Ingredients:** Hungarian Grey Cattle Meat, Grey Cattle Tallow, Sea Salt, Hungarian Paprika, Caraway Seed, Garlic

Made using 100g of Grey Cattle meat per 100g of finished product

**Preparation Process:** 7 weeks

**Approximate Product Dimensions:** 47mm (diameter), 250mm (length), 260-290 grams

**Store:** in a dry (below 65% humidity), ventilated, cool (below +15°C) place, hung.

Natural products with no chemical treatment against mold growth. In event of growth of mold, remove mold with a dry, soft cloth and continue storage as indicated earlier.

Loss of volume may occur after opening the vacuum-package.



PRICE:





# RED DEER SALAMIS



## Red Deer SALAMI

Our Free Range Red Deer salami is prepared using pork pancetta, traditional smoking, seasonings and rose pepper. It's unique in flavour as it is drier than wild boar but it is one of the healthiest salami you'll find.

**Serving:** at room temperature, cut thick, should be able to stand on its edge. Serve alone or with other ingredients. This type of salami goes well with softer cheeses like Camembert, Havarti.

**Ingredients:** 70% Red Deer Meat, 30% Pork Pancetta, Curing Salt, Salt, Rose Pepper, Spices

**Preparation Process:** 9-10 weeks

**Approximate Product Dimensions:** 47mm (diameter), 250mm (length), 290-320 grams

**Store:** in a dry (below 65% humidity), ventilated, cool (below +18°C) place, hung.

Natural products with no chemical treatment against mold growth. In event of growth of mold, remove mold with a dry, soft cloth and continue storage as indicated earlier.

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PRICE:

# RED DEER SALAMIS



## Red Deer PAPRIKA SALAMI

You'll love this traditional mouth-watering salami with Hungarian red paprika, made from Free Range Red Deer Meat with added pork pancetta. This mature smoked salami has a rich, dry, full-bodied taste.

**Serving:** at room temperature, cut thick, should be able to stand on its edge. Serve alone or with other ingredients. This type of salami goes well with hard cheeses like Pecorino, Beaufort, Comte, Manchego

**Ingredients:** 70% Red Deer Meat, 30% Pork Pancetta, Hungarian Red Paprika, Curing Salt, Salt, Spices

**Preparation Process:** 9-10 weeks

**Approximate Product Dimensions:** 47mm (diameter), 250mm (length), 290-320 grams

**Store:** in a dry (below 65% humidity), ventilated, cool (below +18°C) place, hung.

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PRICE:



# RED DEER SALAMIS



## Red Deer SPICY PAPRIKA SALAMI

This delicious smoked salami made with Free Range Red Deer meat, pork pancetta and the quality spicy paprika gives a luscious body to this outstanding product just at the very end of each bite you experience the spiciness.

**Serving:** at room temperature, cut thick, should be able to stand on its edge. Serve alone or with other ingredients. This type of salami goes well with hard cheeses like Pecorino, Beaufort, Comte, Manchego

**Ingredients:** 70% Red Deer Meat, 30% Pork Pancetta, Hungarian Red Paprika, Curing Salt, Salt, Spices

**Preparation Process:** 9-10 weeks

**Approximate Product Dimensions:** 47mm (diameter), 250mm (length), 290-320 grams

**Store:** in a dry (below 65% humidity), ventilated, cool (below +18°C) place, hung.

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**PRICE:**





# WILD BOAR SALAMIS



## Wild Boar SALAMI

Carefully made from Free Range Wild Boar Meat where its complex unique flavour mainly comes from with a hint of rose pepper, which provides a special gastronomic experience for consumers.

**Serving:** at room temperature, cut thick, should be able to stand on its edge. Serve alone or with other ingredients. This type of salami goes well with softer cheeses like Camembert, Havarti.

**Ingredients:** 70% Wild Boar Meat, 30% Pork Pancetta, Curing Salt, Salt, Rose Pepper, Spices

**Preparation Process:** 9-10 weeks

**Approximate Product Dimensions:** 47mm (diameter), 250mm (length), 290-320 grams

**Store:** in a dry (below 65% humidity), ventilated, cool (below +18°C) place, hung.

Natural products with no chemical treatment against mold growth. In event of growth of mold, remove mold with a dry, soft cloth and continue storage as indicated earlier.

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PRICE:

# WILD BOAR SALAMIS



## Wild Boar PAPRIKA SALAMI

Smoked Free Range Wild Boar salami slowly fills the mouth with warmth, rather than overwhelming the tongue and palate. As it is not as dry as red deer the Hungarian red paprika gives an amazing body to this outstanding product.

**Serving:** at room temperature, cut thick, should be able to stand on its edge. Serve alone or with other ingredients. This type of salami goes well with hard cheeses like Pecorino, Beaufort, Comte, Manchego

**Ingredients:** 70% Wild Boar Meat, 30% Pork Pancetta, Hungarian Red Paprika, Curing Salt, Salt, Spices

**Preparation Process:** 9-10 weeks

**Approximate Product Dimensions:** 47mm (diameter), 250mm (length), 290-320 grams

**Store:** in a dry (below 65% humidity), ventilated, cool (below +18°C) place, hung.

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PRICE:



# WILD BOAR SALAMIS



## Wild Boar SPICY PAPRIKA SALAMI

Hint of spiciness at the very end of each bite, the full body from the Hungarian red paprika, the smoking and the Free Range Wild Boar Meat make this salami stand out. We believe this salami is one of our best products.

**Serving:** at room temperature, cut thick, should be able to stand on its edge. Serve alone or with other ingredients. This type of salami goes well with hard cheeses like Pecorino, Beaufort, Comte, Manchego

**Ingredients:** 70% Wild Boar Meat, 30% Pork Pancetta, Hungarian Red Paprika, Curing Salt, Salt, Spices

**Preparation Process:** 9-10 weeks

**Approximate Product Dimensions:** 47mm (diameter), 250mm (length), 290-320 grams

**Store:** in a dry (below 65% humidity), ventilated, cool (below +18°C) place, hung.

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**PRICE:**





# WATER BUFFALO SALAMIS



## Water Buffalo PAPRIKA SALAMI

Made of Water Buffalo meat and Mangalitsa pork pancetta. Seasoned with salt, pepper, cumin, garlic and home-grown Hungarian paprika. The salami is free of any artificial additives.

**Serving:** at room temperature, cut thick, should be able to stand on its edge. Serve alone or with other ingredients. This type of salami can lend a unique, savoury 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 dishes.

**Ingredients:** Hungarian Water Buffalo Meat, Mangalitsa Pork Pancetta, Sea Salt, Hungarian Paprika, Black Pepper, Caraway Seeds, Garlic

Made using 100g of Water Buffalo meat per 100g of finished product

**Preparation Process:** 7-8 weeks

**Approximate Product Dimensions:** 50mm (diameter), 250mm (length), 290-320 grams

**Store:** in a dry (below 65% humidity), ventilated, cool (below +15°C) place, hung.

Natural products with no chemical treatment against mold growth. In event of growth of mold, remove mold with a dry, soft cloth and continue storage as indicated earlier.

Loss of volume may occur after opening the vacuum-package.

PRICE:



## Water Buffalo SALAMI WITH NOBLE MOLD CRUST

Proudly made with Water Buffalo meet and Mangalitsa pork pancetta without any special aromatic spices. All you taste in this delicious salami is the wonderful flavour of the aged top quality buffalo meat.

**Serving:** : paper thin sliced at room temperature, only then can you enjoy the complete combination of flavour and aroma. It is very important to peel off the casing before slicing.

**Ingredients:** Hungarian Water Buffalo Meat, Mangalitsa Pork Pancetta, Sea Salt

Made using 100g of Water Buffalo meat per 100g of finished product

**Preparation Process:** 18-20 weeks

**Approximate Product Dimensions:** 60mm (diameter), 250mm (length), 430-450grams

**Store:** in a dry (below 65% humidity), ventilated, cool (below +15°C) place, hung.

Natural products with no chemical treatment against mold growth. In event of growth of mold, remove mold with a dry, soft cloth and continue storage as indicated earlier.

Loss of volume may occur after opening the vacuum-package.

PRICE:





# GREY CATTLE SALAMIS



## Grey Cattle PAPRIKA SALAMI

In this salami you can taste the intense flavour of Hungarian Grey Cattle meat. We just add pork pancetta, seasoned with home-grown Hungarian paprika and there are no preservatives or additives

**Serving:** at room temperature, cut thick, should be able to stand on its edge. Serve alone or with other ingredients. This type of salami can lend a unique, savoury 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 dishes.

**Ingredients:** Hungarian Grey Cattle Meat, Mangalitsa Pork Pancetta, Sea Salt, Hungarian Paprika, Caraway Seed, Garlic

Made using 100g of Grey Cattle meat per 100g of finished product

**Preparation Process:** 7-8 weeks

**Approximate Product Dimensions:** 50mm (diameter), 250mm (length), 290-320 grams

**Store:** in a dry (below 65% humidity), ventilated, cool (below +15°C) place, hung.

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**PRICE:**

# GREY CATTLE SALAMIS



## Grey Cattle SALAMI WITH NOBLE MOLD CRUST

Made from Grey Cattle meat and Mangalitsa Pork pancetta without any special aromatic spices. In this mouth-watering aged salami you only taste the full-bodied flavour of Hungarian Grey Cattle.

**Serving:** paper thin sliced at room temperature, only then can you enjoy the complete combination of flavour and aroma. It is very important to peel off the casing before slicing.

**Ingredients:** Hungarian Grey Cattle Meat, Mangalitsa Pork Pancetta, Sea Salt

Made using 100g of Grey Cattle meat per 100g of finished product

**Preparation Process:** 18-20 weeks

**Approximate Product Dimensions:** 60mm (diameter), 250mm (length), 430-450grams


**Store:** in a dry (below 65% humidity), ventilated, cool (below +15°C) place, hung.

Natural products with no chemical treatment against mold growth. In event of growth of mold, remove mold with a dry, soft cloth and continue storage as indicated earlier.

Loss of volume may occur after opening the vacuum-package.

**PRICE:**



 100% HUNGARIAN  
PREMIUM PRODUCT



# *Delivery in Europe*

we use DHL for our European Delivery Services



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Yours Sincerely,  
*Gabor Ivanacz*

