

Fish | Prawns

Braai (BBQ) | Flame Grill | Oven

Marinade - (2 hours)

Mozambican Marinade & Basting (Slight Garlic & Lemon flavour).

Basting - Brush on that Flavour

No Heat

Mozambican Garlic & Lemon Sauce
Lemon & Herb Sauce

Mild

Mozambican Mild Peri Peri Sauce
Tikka Mild Sauce

Hot

Mozambican Hot Peri Peri Sauce
Mozambican Garlic & Lemon Peri Peri Sauce
Portuguese Peri Peri Sauce
Portuguese Flame Grill Sauce

Extra Hot

Aged Chilli Sauce
Mozambican Extra Hot Peri Peri Sauce

Over the top Hot

South African Super Charged Peri Peri Sauce

Top Tip #5050

Add fresh cream (50%) to the Mozambican Peri Peri Sauce (Mild, Hot or Extra Hot) (50%) for a real pick me up flavour.

Taking the Flavour to a Gastronomical High

Use one of our condiments to really round off the flavour.

Aioli Sauce
Tartare Sauce
Thousand Island Dressing

If you want to know what a man's like, take a good look at how he treats his inferiors, not his equals. *J.K. Rowling*