



*"I love Botswana—it's one of the most beautiful countries to go on a safari. The concessions are vast, with boutique camps, and the Botswana government limits the number of guests within each concession. This means that visitors can enjoy personalized safari experiences without the issue of large crowds. Meals are served family-style and each dish is truly divine. It's amazing how they manage to serve restaurant-quality meals in the bush!" —Sandy*

## botswana



**A**N EXOTIC LOCALE where reality takes a back seat to unimaginable visions and experiences. From the minuscule dragonflies to the boisterous lions, there is something magical in every element of Botswana's intricate wildlife. Botswana is home to the celebrated Okavango Delta, a pulsing oasis nestled within the sprawling Kalahari Desert. Travelers can enjoy *mokoro* (canoe) safaris through the crystal blue lagoons, observe elephants, or search for endemic bird species.

- Snuggle with the meerkats of the Okavango Delta.
- Fly above the Okavango Delta on an adventurous airborne safari.
- Embark on a sunset Chobe River cruise, sundowner cocktail in hand.
- Experience a day in the life of the Sans Bushmen on a bush walk.
- Stargaze next to a crackling fire as you reminisce about the day.
- Relax at the prehistoric beaches of the Makgadikgadi Pans.
- Explore the renowned Linyanti Wildlife Reserve on a walking safari.
- Discover vibrant indigenous birds on a birding safari.
- Meet the colorful elephants of the Kalahari Desert.
- Spot hippos and crocs on a traditional *mokoro* safari down the Chobe.



## The Selinda Reserve

*"You're in for a surprise when you visit the Selinda Reserve. I don't want to give away too many of the surprises, but one of the most exciting elements about this reserve is that guests are greeted by 'singing' hippos!" —Sandy*

**Selinda Camp rests on the banks** of the eastern Selinda Spillway in the Selinda Reserve of northern Botswana. This prime location is deep within rich wildlife territory. Completely rebuilt in 2007, Selinda Camp is a relaxed yet luxurious tented safari camp that has established itself as one of the gems in the region, featuring a harmonious blend of classic tented bush camp and contemporary amenities.

The shaded camp affords extraordinary views over the Selinda Reserve's prolific floodplains and savannas. Dotting the landscape are commanding borassus palms, where nesting birds roost and baboon spy.

The extensive raised decks surrounding both the main lounge and the guest tents allow guests to have a meal or a relax while still enjoying wildlife-viewing.







## turkey and mango salad

*"This light salad is great after a long day's adventure and right before your afternoon nap."*

SERVES 4

Serve this salad over fresh mixed greens.

4 turkey breasts, roasted and shredded  
1 mango (fresh or canned), diced  
5 spring onions, chopped

1 tablespoon mayonnaise  
1 tablespoon olive oil  
Salt and pepper to taste

1. Mix all ingredients.





## Camp Kalahari

*"Imagine arriving back at camp after an adventurous game drive, only to be greeted by hospitable staff proffering fresh lemon-scented cold towels and hand-squeezed lemonade! It's truly amazing. Be sure to stay up late one night to stargaze—there is no clearer sky on earth than the one over Botswana." —Sandy*

**This Botswana-based company** owns and operates four camps in the Makgadikgadi area, as well as bespoke Mobile Safari Expeditions, which operate throughout the country. Founded in 1993 by Catherine Raphaely and Ralph Bousfield, the company boasts unconventional style, excellent service, decadent food, exceptional guiding, a holistic approach to the true safari, and a family-friendly atmosphere.

Camp Kalahari is set amongst the acacias and Mokolwane palms of Brown Hyena Island on the edge of the Makgadikgadi salt pans. A true African bush camp, it is an ideal setting for those wanting fun and adventure without sacrificing comfort and style.



RAY DU TOIT





## lamb and butternut squash tagine

*“We make this tagine at home in a potjie—a three-legged cast iron pot—cooking it over an open fire for about three hours. It’s the perfect dish to prepare for a large group of friends, and the lamb, butternut, and sweet apricot flavors pair perfectly.”*

SERVES 6-8

Serve over couscous and garnish with fresh parsley and mint, flaked almonds, and Greek-style yogurt.

3 tablespoons vegetable oil	1 teaspoon turmeric
1 pound lamb shoulder, cubed	1 teaspoon chili flakes
1 onion, sliced	2 cups lamb stock
2 garlic cloves, crushed	1 handful chopped dried apricots
1 teaspoon ground cinnamon	1 14-ounce can chopped tomatoes
1 teaspoon ground cumin	Pinch of salt and pepper
1 teaspoon ground ginger	1 extra-large butternut squash, peeled and cubed

1. Heat the oil in a tagine or casserole pan.
2. Fry the lamb in batches for 3-4 minutes or until brown. Remove from the tagine.
3. Fry the onion in the tagine until brown.
4. Add the garlic and spices and cook for an additional 3-4 minutes.
5. Return the cooked lamb cubes to the tagine and add the stock, apricots, and tomatoes.
6. Season with salt and pepper and bring mixture to a boil.
7. Reduce heat, cover, and simmer for 45 minutes, until lamb is tender and sauce has thickened.
8. Add the butternut squash and cook for 15 minutes.



## Ngoma Safari Lodge

*"This is one of my favorite properties in the Chobe area of Botswana, not only for its beautiful accommodations, but also for its exceptional cuisine. Each of the Ngoma Safari Lodge's suites overlooks the wildlife-rich bush and Chobe River, making each day new and exciting! It's impossible not to feel like royalty here. Expect to see lots of elephants from June through October." —Sandy*

**Situated in northern Chobe,** Botswana, within the Chobe Forest Reserve, Ngoma Safari Lodge is 55 kilometers from the nearest town, Kasane, and 135 kilometers from the magnificent natural wonder of Victoria Falls. Your own exclusive river-facing suite includes an indoor bathroom, indoor and outdoor showers, and a private outdoor sanctuary.

From here, you can gaze out onto the floodplain and Chobe River, the lifeblood of the area.







## puree of butternut squash with mushroom tortellini

*"This is Chef Paddington Muguza's signature dish. It warms you up on winter evenings and is rich in flavor and color—it's a favorite among my family! The earthy flavors of the butternut squash and mushrooms complement each other perfectly."*

SERVES 6

### Step 1: Butternut Squash

2 tablespoons butter  
1 small onion, chopped  
1 stalk celery, chopped  
1 medium carrot, chopped  
2 medium potatoes, cubed

1 medium butternut squash, peeled, seeded,  
and cubed  
4  $\frac{1}{4}$  cups chicken stock  
Salt and freshly ground black pepper to taste

1. Melt the butter in a large pot and cook the onion, celery, carrot, potatoes, and squash for 5 minutes or until lightly browned. Pour in enough of the chicken stock to cover the vegetables.
2. Bring to a boil.
3. Reduce heat to low, cover pot, and simmer for 40 minutes or until all vegetables are tender.
4. Transfer the mixture to a blender and blend until smooth.
5. Return to pot and mix in any remaining stock to attain desired consistency.
6. Season with salt and pepper.



## Step 2: Tortellini

3 cups all-purpose flour  
3 large eggs  
1 teaspoon olive oil  
½ teaspoon salt

½ onion, chopped  
1 pound button mushrooms  
2 tablespoons blue cheese, crumbled

1. On a clean surface, make a well with the flour.
2. In a measuring cup, mix the eggs, oil, and salt.
3. Pour the wet mixture slowly into the flour and mix with two fingers until all the wet ingredients are incorporated. Do not force the dough to take all of the flour.
4. If you are going to use a pasta machine to roll out the dough, you may at this point form the dough into a disk and cover with plastic wrap and place the dough in the refrigerator to rest for 1 hour. If you are going to roll the pasta by hand, knead the dough on a floured work surface for 8–10 minutes.
5. Roll out dough by hand or machine and cut into 2-inch rounds.
6. Make the filling by frying the chopped onions and button mushrooms and add grated blue cheese. Wrap and shape tortellini around filling.
7. In plenty of boiling salted water, boil the tortellini for about 4 minutes.
8. Serve the tortellini with the butternut squash.

## thyme oil-seared beef fillet with *pommes paddazza*, buttered green-pea puree, and balsamic *jus de bouef*

*“If you love steak and are always looking to try new rubs and flavors, then this is the recipe for you! I use this recipe often when cooking steaks, because thyme is one of my favorite herbs and brings out the rich flavors of the steak. Simply delicious.”*

SERVES: 8

1 cup frozen peas  
1 tablespoon butter for frozen peas  
4 medium potatoes  
¼ cup olive oil  
4 ¼ cups beef stock  
1 tablespoon butter for balsamic jus

1 tablespoon balsamic vinegar  
20 ounces beef fillet steak  
5 tablespoons chopped fresh thyme or  
1 ½ teaspoons dried thyme  
Salt and pepper

1. Preheat oven to 400°F.
2. Boil the frozen peas, drain, and mash in a food processor. Add butter and season well with salt and pepper.
3. Cut the potatoes into thick discs, toss them with olive oil, sprinkle with a bit of coarse salt and freshly crushed black pepper, and bake until golden brown and crispy, about 45–60 minutes.
4. In a saucepan over medium heat, reduce beef stock by three-quarters, add 1 tablespoon of butter, and finish with balsamic vinegar.



5. Season the steak with salt and pepper, olive oil, and chopped thyme. Char-grill the steak in a frying pan for 2–3 minutes on each side and serve with the potatoes, *jus*, and green-pea puree.



## Linyanti Bush Camp

*“Linyanti Bush Camp is situated on a private game reserve that borders Chobe National Park. It is the perfect escape for individuals who want exclusive treatment and a personalized safari. Expect to see large populations of elephant and buffalo, as well as nocturnal creatures, including aardvark and leopard. I love the airy feel of the camp, and breakfast by the campfire in the morning is a lovely way to start your day. Make sure to have the bush toast, which they cook over the fire.” —Sandy*

**Set in one of the remotest parts** of Botswana, this private concession allows guests to experience the Botswana wilderness in the lap of luxury. The magnificent area boasts an unparalleled wilderness with highlights such as big herds of buffalo in the dry season and regular close encounters with unique wildlife species. The endless vistas of the Linyanti marsh make an incredible playing field for the avid bird-watcher, combined with breathtaking views of a scenery carved by powerful forces of nature. The personalized service and unique experience is afforded to a maximum of twelve guests at a time.



# tomato and butternut squash soup

*“Butternut squash is used a lot in African cooking; it’s so easy to use and tastes delicious. This soup has a thick and creamy texture and the ginger adds a little bit of zing.”*

SERVES 8

½ cup butter or margarine  
¼ cup chopped onion  
1 large butternut squash  
1 teaspoon fresh minced garlic  
1 sprig of sweet basil  
1 inch fresh ginger, chopped finely

1 cup chopped tomatoes  
2 chicken bouillon cubes  
1 cup water  
½ cup fresh cream  
1 sprig sweet basil

1. Heat butter in a saucepan and sauté onion, butternut squash, garlic, basil, ginger, and tomatoes until just a bit brown and tender.
2. Add bouillon cubes and water and let simmer until the squash mixture is cooked.
3. Puree mixture in a blender or food processor.
4. Strain if desired, correct seasoning and consistency, then add fresh cream.
5. Serve the soup warm, garnished with basil and fresh “bush-baked” (or regular) bread rolls.

