



Smoked Kangaroo Loin with red onion Jam

2 portion

Jam:

Ingredients

100 gm	Spanish onion (diced)
30 gm	Brown sugar
15 gm	Butter
10 ml	Balsamic vinegar
	Star anise, cinnamon stick, salt and pepper

Method

- Caramelize the sugar with the butter in a small saucepan.
- Add the onions and sweat briefly.
- Add the balsamic vinegar, cinnamon and star anise.
- Cook to a jam consistency on a gentle heat, stirring occasionally.

Kangaroo loin:

1	Kangaroo loin fillet (150gm approximately)
	Pork fat for larding and barding
	Olive oil (to seal the kangaroo loin)
	Paperbark (cut into strips for smoking)

Method

- Pre-heat an oven to 180°C.
- Insert pork fat in loin
- Season the meat with salt and pepper and seal in olive oil quickly on both sides.
- Cover with pork fat (bard). Secure as directed
- Place the paper bark strips into a pan and heat up until smoke appears.
- Place the kangaroo loin onto aluminium foil and put on top of the bark and put a lid on it.
- Put the pan in the oven for 3-5minutes and then remove to rest for a further 10 minutes to rest (keep the kangaroo cooked to medium rare).
- Place some of the jam onto a plate. Slice the kangaroo loin evenly and arrange next to the hibiscus jam.

Alternative Method

- Smoke the Kangaroo
- Cook 'Sous Vide' method at 54oC for 90 mins
- Seal, rest and serve.

Serve suggestion...with buttered Brussel sprouts, scallop potatoes and a Shiraz glaze.