

PAN-FRIED KANGAROO ON A WATTLE SEED SCONE WITH GREMOLATA



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- Sub Category Name
Food
Main Courses
- Recipe Source Name
Real High Tea 2014/15 Volume 2

Ingredients

PAN-FRIED KANGAROO ON A WATTLE SEED SCONE WITH GREMOLATA

Pan-Fried Kangaroo

- 1 loin of kangaroo

Wattle Seed Scone

- 3 cups self-rising flour
- Pinch of salt
- 1 cup cream
- 1 cup lemonade
- 30g wattle seed



Gremolata

- 1/2 cup chopped flat-leaf parsley
- 2 lemons, rind finely grated
- 1 tsp finely chopped garlic

Methods and Directions

PAN-FRIED KANGAROO ON A WATTLE SEED SCONE WITH GREMOLATA

Pan-Fried Kangaroo

- Sear loin and cook to medium rare.
- Place in fridge till needed.
- Slice and serve.

Wattle Seed Scone

- Sift flour and salt into a large bowl. Make a well in the centre.
- Add wattle seed to the cream and warm in microwave for 1 minute.
- Pour in cream and lemonade.
- Mix with a knife until mixture comes together. Turn dough onto a lightly-floured surface. Knead gently until smooth and pliable.
- Cut scones into rounds using a scone cutter. Arrange close together on a lightly greased tray.
- Bake at 220°C for 10 to 12 minutes or until golden.

Gremolata

- Mix all ingredients and season.