

Chargrilled Kangaroo Fillet with Red Onion Marmalade

Quantity 4 Port
Author Martin ZGraggen
Category MAIN COURSE | GAME | autumn season (March – May | Southern Hemisphere)
Time Preparation time 30 minutes Cooking time 25 minutes
Difficulty Intermediate

Ingredients

QUANTITY	UNIT	PRODUCE
700	GR	Kangaroo Fillet cleaned

Marinade for Kangaroo Fillet

50	ML	Olive Oil
5	ML	Lemon Juice freshly squeezed
2	GR	Lemon skin grated
10	ML	Orange Juice freshly squeezed
3	GR	Orange skin grated
5	GR	Coriander seeds
10	PC	Black pepper corns
2	PC	Juniper Berries
10	GR	Rosemary sprig fresh
2	GR	Thyme leafs fresh
10	GR	Flat parsley fresh
5	GR	Sea salt flakes
1	PC	Garlic clove peeled

Red Onion Marmalade

120	GR	Red Onion (Spanish onion) cut in cubes (equal size)
10	GR	Butter unsalted cooking
1	Pinch	Sea salt flakes
		Black pepper from the mill
10	GR	Brown sugar
20	ML	Orange juice freshly squeezed
100	ML	Red wine cooking

Follow instruction on my Picture Recipe for this dish / recipe

http://www.enabledcooking.com/wp-content/uploads/2015/02/PR_ChargrilledKangarooFilletRedOnionMarmalade.pdf

Remarks / Comments:

-Can be served with Sweet Potato Mash and Glazed Carrots (see picture in my Picture Recipe)
-Goes well with a fruity (tropical Shiraz like Eden Hall, Shiraz, 2006 Barossa Valley, S.A.)

