

IN THE MARKET

cooking sensations



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Adelaide born, Chifley on South Terrace chef Grant Schooling, is a young passionate cook making a name for himself in both Australia and overseas. Grant demonstrated 3 game recipes, including how to cook kangaroo and other game meats all of which are available at Wild Oz, stall 55, in The Adelaide Central Market.



Tea Smoked Kangaroo with Root Vegetables and Raspberry Glaze

Serves 2 People

2 x 250 g Kangaroo Fillet
50g Gourmet Flavoured tea

Roasted Root Vegetables

1 Carrot
1 Onion
1 Celery
2 Parsnips
1 Large potato
1 Sweet Potato
1 Garlic Bulb
Fresh Garden Herbs
Olive oil
Salt and Pepper

Raspberry Glaze

1 punnet Fresh Raspberries
2 Beef Stock cubes
50ml Red wine
2 tbl Spoons Sugar

Place a heavy based pan with a rack that fits inside place tea in the bottom and place rack over the top, then place kangaroo on the rack and cover tightly with foil and gently smoke the meat until cooked.

Meanwhile chop root vegetable roughly and place in a roasting tray with plenty of olive oil, sliced garlic and mix through as well as the herbs. Roast vegies for 30mins on 250 degrees.

In a small pan place raspberries, stock cubes, red wine and sugar and reduce down until you get a syrup season to taste if necessary. Place root vegetables on the plate first then slice the meat and place across the vegetables, drizzle the sauce around the plate and garnish with fresh herbs.

Enjoy with a glass of the red wine you used in the sauce to match the palate for a better flavour contrast.

