

# IN THE MARKET

## cooking sensations



Adelaide Central Market  
Gouger St, Adelaide. Ph. 8203 7203  
[www.adelaidecentralmarket.com.au](http://www.adelaidecentralmarket.com.au)

**May 2008**

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.



### **Wild Oz's Kangaroo Ragout**

Serves 2-4 people

200g Kangaroo Mince  
2 Chorizo Sausages  
1 Onion Diced  
1 Carrot Fine Diced  
1 Stick of Celery Fine Diced  
4 Cloves of Garlic Crushed

Fresh Garden Herbs Chopped  
1 Tin 810g Diced Tomatoes  
Tomato Paste for thickening  
Salt and pepper to Taste  
250g of Pasta

In a heavy based frying pan fry of the onions, carrots, celery, garlic, until soft. Add the kangaroo mince and sliced Chorizo.

When mince is cooked add the tomatoes and herbs.

Cook for at least 30 minutes on slow simmer. Mean while blanch Pasta till al dente.

Once sauce is cooked down add Tomato paste and stir in until a thick consistency.

Mix through pasta and place in a big bowl.

Enjoy with a nice red wine such as a Shiraz.

