



RECIPE

KANGAROO CARPACCIO

ANGUS LOVE, AUSTRALIAN MEATS AND DOGBOY KNIVES

SERVES: 2 - 4 PEOPLE

PREP TIME: 20 MINUTES (PLUS CHILLING TIME)

COOK TIME: 2 - 3 MINUTES

INGREDIENTS

Kangaroo

- 300 - 400g kangaroo backstrap, saddle, or similar lean cut
- Olive oil
- Sea salt

Spice Mix

(This changes every time so have fun with it)

- 1 tsp cumin seeds
- 1 tsp fennel seeds
- 1 tsp coriander seeds
- ½ tsp black or white peppercorns
- Pinch chilli flakes
- ½ star anise
- Sea salt to taste

Optional extras if you're feeling creative:

- Cardamom pod
- Small pinch cinnamon
- Garlic powder or granulated garlic

To Serve

- Good olive oil
- Lemon wedges
- Rocket or bitter leaves
- Shaved parmesan or pecorino
- Pickled shallots or capers (optional)
- Crusty bread or grilled sourdough

METHOD

1. Prepare the Spice Mix

Lightly toast your whole spices, then using a mortar and pestle or spice grinder, grind your chosen spice mix until fragrant but still slightly coarse.

The exact mix can change to suit your preferences - cumin, fennel and coriander are the base, with pepper, chilli, star anise and whatever else you feel like adding. Don't overthink it.

2. Season & Sear the Roo

Pat the kangaroo dry and lightly coat with olive oil. Generously coat the meat with the spice mix. Some of it will fall off in the pan anyway, so don't be shy. Heat a cast iron pan (or heavy frying pan) over high heat with a splash of oil. Once proper hot, sear the kangaroo for approximately:

- 30-45 seconds per side
- Briefly roll onto edges if needed

You are not cooking it through, just developing colour and flavour on the outside while keeping the centre completely rare. Kangaroo is very lean and overcooks quickly. Remove from the pan and allow to cool completely. Chill in the fridge or freezer for 15-30 minutes to firm up for slicing.

3. Slice the Carpaccio

Using a sharp knife, slice the kangaroo thinly across the grain. Arrange slices on a chilled plate, slightly overlapping.

4. Finish & Serve

Dress lightly with good olive oil and a squeeze of lemon. Finish with flaky salt and any accompaniments you like:

- Rocket and shaved parmesan
- Kewpie
- Pickled shallots or capers for acidity
- Cracked pepper
- warm grilled bread on the side

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JOURNEY BEYOND



RECIPE

KANGAROO LOIN SCHNITZEL

ANGUS LOVE, AUSTRALIAN MEATS AND DOGBOY KNIVES

SERVES: 2 PEOPLE
PREP TIME: 20 MINUTES)
COOK TIME: 6 - 8 MINUTES

INGREDIENTS

Kangaroo

- 2 x 180 - 220g Kangaroo loin fillets
- Sea salt
- Cracked black pepper

Crumbing Station

- ½ cup plain flour
- 2 eggs
- 150ml milk
- 4 cup panko breadcrumbs

For Frying

- Neutral oil (rice bran or grapeseed works well)
- 150g butter

To Serve

- Lemon wedges
- Simple slaw, mash, or chips
- Sauce: bush tomato chutney, pepper gravy

SERVING SUGGESTION

Serve with:

- Hand cut chips and rustic slaw with mustard dressing
- Creamy mash and steamed greens
- A gravy with native pepperberry
- Ice cold beer like Pikes Mid North Draught

METHOD

1. Prepare the Kangaroo

Place the Kangaroo loin between two sheets of go between and flatten with a meat mallet or rolling pin until roughly 1cm thick. Season lightly with salt and pepper (or brine in 1.5% brine for 12hrs).

Kangaroo is lean, so avoid pounding it too thin, you want to be able to cook it to med rare.

2. Set Up the Crumbing Station

Prepare three bowls:

1. Flour seasoned with salt and any other spices you want (but simple is best IMO)
2. Eggs beaten with milk
3. Panko crumbs, you can jazz it up with parmesan, lemon zest and herbs if you're feeling bougie

Coat each fillet:

1. Flour first
2. Then eggwash
3. Then breadcrumb mixture

Press the crumbs firmly onto the meat, coating the whole piece and leaving no meat exposed. Let the schnitzels rest for 5 minutes before frying so the coating adheres properly.

3. Fry the Schnitzels

Heat a large frying pan over medium-high heat. Add enough oil to generously coat the base of the pan. Add butter once hot and let it begin foaming.

Cook schnitzels for:

- 2-3 minutes on the first side
 - 2 minutes on the second side
- The crumb should be golden brown while the Kangaroo remains medium-rare to medium inside.

Overcooking Kangaroo will turn it dry and livery. Aim for an internal temperature of around 53-55°C before resting. Rest for a couple of minutes before serving.

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