

Kangaroo Carpaccio

Carpaccio is a really simple and super-impressive party pleaser. All you need is a great piece of meat, acid, fat and a little sweetness to make perfect mouthfuls of sweet, salty goodness. Traditionally done with beef and lemon, I have mixed it up with a little Aussie native love.

Serves 4–6 as an entrée

Prep Time: 1 hour

Cooking Time: 10 minutes

1 kg kangaroo fillet or strip loin
drizzle of good-quality olive oil
salt and pepper, to taste
Warndu Native Thyme Oil, or any
flavoured oil such as basil or lemon
Warndu Wattleseed Balsamic, or any
balsamic glaze
juice of ½ lemon
4–6 finger limes, halved
100 g desert limes, halved or quartered
100 g muntries
native thyme leaves or micro herbs,
for garnish

Note: If you don't want to use kangaroo, use venison or beef fillet.

Take the meat out of your fridge an hour before cooking to bring it to room temperature. Place on a plate and drizzle both sides with olive oil, rubbing it evenly across the meat.

Heat a large frypan until almost smoking. Place the fillet into the pan and sear until golden brown on all sides. You want to just sear it, not cook it. Remove the fillet and leave it to rest until cool to touch.

Using a really sharp knife, slice the fillet as thinly as possible. Arrange on a platter and season with salt and pepper. Generously drizzle the thyme oil and balsamic vinegar over the meat, followed by the lemon juice. Squeeze out the finger lime caviar over the slices. The caviar can be difficult to get out so if needed, squeeze the limes.

Drizzle with more oil, sprinkle over the desert limes, muntries and herbs to garnish.

