



Marinated Kangaroo Skewers w/ Corn Salsa, Pumpkin Puree and Rosella sauce

Ingredients:

Kangaroo Marinade

- 1 Kg Diced Kangaroo Loin
- 1 tbsp Dried Saltbush
- 1 tbsp Lemon Myrtle
- 1 cup cooking Oil
- 8 Metal or Bamboo Skewers

Corn Salsa

- 2 Cob Corn
- 1 Whole Red Onion
- 3 Cloves Garlic Chopped
- 3 Firm Tomatoes Diced
- 1 tbsp Coriander Chopped
- 1 tbsp Mint Chopped
- ½ cup Lemon juice

Pumpkin Puree

- 1 whole Butternut
Pumpkin or Jap Pumpkin
- 1 L Cream
- 1 cup Maple Syrup
- Salt & pepper to taste

Rosella Sauce

- 5 cups Sugar
- 2 cups water
- 4 cups Rosella flower
- 1 cup white wine



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Directions:

Diced the Meat and add all ingredients in a bowl, marinade for 2 hours or Overnight. Skewer then grilled.

Add all the ingredient for the pumpkin puree and cook on low heat for 20-30 mins or until pumpkins are tender. Blitz in a food processor or blender until pureed. Adjust seasoning

For Salsa, char grill corn, and remove for the cob. Dice the onions, tomatoes and garlic, toss all the ingredients in a medium bowl. Add chopped coriander and mint and season to taste.

For Rosella Sauce. Dissolve sugar and water together. Simmer for 2 mins, then add rosella flowers and white wine. Reduce for 10-15 mins or until syrup like consistency.

