



Kangaroo tartare, wattleseed cracker

By Matt Stone

30 minutes

Preparation time

1 hour

Cooking time

12

Serves

INGREDIENTS

Wattleseed cracker

150 g (1 ½ cups) rolled oats
80 g unsalted butter
650 ml water
2 tsp (5 g) salt flakes
2 tsp wattleseed

Kangaroo tartare

1 kangaroo loin, approximately 180 g
2 tbsp mayonnaise
1 tbsp finely chopped parsley
2 pinches mountain pepper leaf
¼ tsp wattleseed
Salt flakes, to taste

To serve

¼ tsp freeze dried finger lime powder, optional
Mixed herb leaves and flower, garnish

METHOD

Wattleseed cracker

1. Line a perforated baking tray with baking paper.
2. Place the oats, butter, salt and water into a medium saucepan and heat on medium-high heat, induction setting
7. Stir frequently for approximately 10-12 minutes until thick.
3. Preheat the oven on Intensive Bake at 180°C. Pour the mixture onto the tray and using a spatula, spread evenly to a thickness of approximately 4 mm. Sprinkle the wattleseed evenly over the top.
4. Place the tray into the oven on shelf level 1 and bake for 45-50 minutes, or until the cracker is crisp.

Kangaroo tartare

1. Combine the mayonnaise, pepper, parsley and a pinch of salt.
2. Finely dice the kangaroo and mix well with the mayonnaise. Season to taste.

To serve

1. Break the cracker into random shards. Top with a large teaspoon of kangaroo tartare and spread slightly to flatten.
2. Cover with herbs and flowers and sprinkle with finger lime powder and wattleseed.

Hints and tips

- It is important to use premium grade kangaroo for this recipe. We source our meat from Paroo Kangaroo and can be purchased through leading butchers.
- Any leftover crackers can be stored for a couple weeks in an airtight container. They're great served with cheese and pâté.
- Native Australian spices can be purchased online or through gourmet food stores.