

Weber Marinated Kangaroo Fillet With Roasted Beetroot Salad



** Recipe courtesy of Weber Australia*

Ingredients

For the Kangaroo and Salad

2 x 300 g kangaroo loin fillets
6 small beetroots, stems and roots removed
1 sweet potato, peeled, 2cm cubes
60g rocket
100g feta
Olive oil
Sea salt
Freshly ground black pepper

For the Marinade

2 tbsp olive oil
1 lemon, juiced
2 cloves of garlic, crushed
1 tsp dried thyme

For the Dressing

2 tbsp olive oil
2 tbsp red wine vinegar
1 tsp wholegrain mustard
1 tsp caster sugar

Directions

Step 1 – To marinate the kangaroo fillets; In a small bowl combine the olive oil, lemon juice, garlic, thyme, season with salt and pepper. Add the kangaroo fillets and refrigerate for 2 hours or overnight.

Step 2 – To make the roast vegetable salad; prepare the barbecue for indirect cooking over medium heat (190°C to 230°C). If you are using a Weber Q barbecue, set up your barbecue with a convection tray and trivet. Place the sweet potato cubes into a bowl, drizzle with olive oil, season with salt and pepper. Thoroughly wash the beetroots, tightly wrap each beetroot in aluminium foil. Roast the sweet potato and wrapped beetroots over indirect medium heat for 30 to 40 minutes.

Step 3 – To make the salad dressing; In a small bowl, combine the olive oil, red wine vinegar, wholegrain mustard, caster sugar and season with salt and pepper to taste. Set aside until required.



Step 4 – Once the sweet potato and beetroots have cooked, remove from the barbecue. Allow the vegetables to cool enough to handle. Once the beetroots have cooled enough to handle, peel and slice into quarters. Set aside until required.

Step 5 – Prepare the barbecue for direct cooking over high heat (230°C to 290°C).

Step 6 – Brush the cooking grills clean. Grill the kangaroo fillets over direct high heat for 4 minutes on each side, or until seared and caramelised. If additional cooking time is required, move the kangaroo fillets to an indirect zone to finish cooking to your liking.

Step 7 – Once the kangaroo has cooked, leave to rest for 5 minutes before slicing.

Step 8 – To finish the salad; toss together the sweet potato, beetroot and rocket. Top with crumbled feta and dress with the wholegrain mustard dressing. Finish with thin slices of kangaroo fillet.

