

# Kangaroo Carpaccio

## *Ingredients*

1 glove of garlic, finely chopped  
125g yellow and red cherry tomatoes  
Pinch of dried chilli flakes  
¼ cup olive oil  
1 tbsp red wine vinegar  
1 tbsp olive oil plus extra for drizzling  
Kangaroo fillet  
1 bunch thyme finely chopped  
60g soft cream cheese (goat cheese optional)  
Juice one lime  
Micro herb leaves

## *Method*

Preheat oven (120 C). Line a baking tray with baking paper. Halve the tomatoes and spread on tray, scatter with garlic, chilli and a little thyme. Season well and drizzle with a 1 tbsp olive oil. Bake for 30-40 minutes until semi-dry. Cool and toss with vinegar and a drizzle of oil.

Meanwhile roll the kangaroo in remaining thyme, salt and pepper. Heat remaining 2 tbsp olive oil in a pan over high heat. Sear kangaroo for 2-3 minutes, turning to brown all sides. I smoked the kangaroo fillet for 5-10 minutes and set aside to rest. Cut the kangaroo across the grain into 3 mm thick slices, then flatten with the flat side of a large knife. Arrange slices on a large platter. Scatter with the tomatoes then drizzle with the dressing and cheese and garnish with micro herbs.