

Grilled Pepper Roo in a Sweet Rosella Jus

Recipe provided to us by [Black Olive](#)

 black olive



Mountain Pepper

Tasmannia lanceolata



Rosella

Hibiscus sabdariffa



Ingredients

250gr kangaroo fillet (or scotch fillet, eye fillet)
2 tsps native mountain pepper
Olive Oil
1 cup wild rice

Sauce

½ cup beef stock
Salt and Pepper
1½ tsps. Rosella jam
½ cup of red wine
2 rosella flowers in syrup, finely chopped (one extra for presentation)

Method

- Pre-heat oven to 180°C. Coat kangaroo in native mountain pepper. Heat a griddle or heavy based frying pan until hot, brush with a little olive oil and sear the kangaroo fillet for a couple of minutes on each side. Transfer fillet to the oven for 10 minutes. Meanwhile, bring a large saucepan of salted water to the boil, add the wild rice and cook. Drain and set aside.
- To make the sauce, heat the stock in a saucepan, season with salt and pepper, add rosella jam and simmer for a couple of minutes. Add red wine, rosella flowers (including syrup), stir and simmer for a further minute to reduce slightly.
- To serve, cut kangaroo fillet thinly across the grain, arrange on a bed of wild rice, drizzle with the rosella jus and garnish with a rosella flower. Serves 2.