

## 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.