



CAMPBELLS  
OF RUTHERGLEN

# Recipe Inspiration

PAN SEARED KANGAROO PAIRED WITH  
THE RUTHERGLEN DURIF 2017 LIMITED RELEASE



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# Recipe Inspiration

## PAN SEARED KANGAROO PAIRED WITH THE RUTHERGLEN DURIF 2017 LIMITED RELEASE



### INGREDIENTS

#### KANGAROO

- 600g Kangaroo saddle
- Olive oil
- Pepper

#### MARINADE

- 150ml Rutherglen Durif
- 1 tsp of Juniper Berries
- 1 Clove Garlic

#### DRESSING

- 1/3 cup Verjuice
- ¼ cup light olive oil
- 1 tbsp walnut oil
- 1 tbsp Dijon mustard

#### VEGETABLES

- Carrot
- Potato
- Corn

### METHOD

**Step 1)** Prepare the kangaroo by marinating for 1 hour in Durif marinade prior to cooking. After marinating, pat dry the kangaroo medallions and coat with oil and pepper.

**Step 2)** Prepare your vegetables by peeling your potatoes and carrots. Slice your corn into rounds. Season your vegetables with pepper, salt and oil. Place your potatoes and carrots into a roasting tray and roast on 180 degrees for 40 minutes. Place your corn in boiling water and cook until tender.

**Step 3)** Whisk all the ingredients of your dressing until they combine.

**Step 4)** Once your vegetables are almost done, it's time to cook the kangaroo. Seal the meat quickly in a hot, heavy based pan (about 45seconds per side). Transfer to a hot grill and cook for about 2 minutes per side. Cover with foil and rest for 5 minutes. Just before serving, slice thickly.

**Step 5)** To assemble the dish, place the roasted vegetables and corn around the plate. Place the kangaroo slices on the plate and drizzle the dressing over the entire dish. Finally, pour a glass of Rutherglen Durif and enjoy!



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