

Delicacies from down under

Chef Wayne Turner drew on his travels around Australia when creating his signature dish



WAYNE TURNER is Head Chef of the prestigious Cedar Restaurant at West Lodge Park Hotel, Hadley Wood, in Hertfordshire.

Wayne's culinary career began at West Lodge Park more than 15 years ago before he travelled the world, working in some of Australia's top restaurants, developing his unique portfolio of dishes. Since his return to West Lodge Park, the Cedar Restaurant has been awarded two AA rosettes for culinary excellence.

"I chose this dish because not everybody has it on their menu and, having worked in Australia for some years, I cooked with kangaroo a fair bit," explains Wayne.

"I regularly feature it on the hotel menu, and source the meat direct from Melbourne through my local butcher.

"We use the rump as kangaroo tends to be quite tough with all the bouncing around they do and this is the most tender cut."

Wayne describes kangaroo as similar in taste and texture to venison, although slightly less gamey.

West Lodge Park Hotel is a four star hotel with a history dating back to the 15th century. A secluded haven set in 35 acres of grounds, the hotel is just 12 miles from central London and one mile from the M25. Telephone 020 8216 3900.



Pan fried kangaroo rump

Serves four

Ingredients:

Kangaroo rump 4 x 80g pieces

Marinade: Red wine - 100ml • Olive oil • 100ml • Rosemary • 1 sprig (stalk for marinade, leaves for wafer) • Juniper berries x (crushed) • Peppercorns x 5
Eggplant purée: Eggplant x 1 large • Garlic x 1 clove • Olive oil x 50ml • Salt and pepper
Sauce: Shallot x 1 • White wine x 80ml • Black treacle x 1 tbslp • Veal jus x 200ml • Powdered ginger - 1 pinch
Wafer: Fresh parmesan x 100g - finely grated • Rosemary leaves - left from the sprig • Ground black pepper

Method:

Marinade: Mix all ingredients listed in a plastic container and marinade the kangaroo rump overnight. **Purée:** Cut eggplant in half lengthways, score the flesh and rub with garlic, olive oil, salt and pepper. Wrap in foil, place on a tray and cook in oven for 1 hour at 180°C. Once cooked, scrape all the flesh into a blender, discard all the skin and the stalk. Purée and season to taste. If the purée is very wet, it can be dried out in a pan on the gas while stirring. It needs to be of a consistency which will allow you to mould with two spoons to form a quenelle shape. This can be prepared in advance and heated later in a microwave or in a pan. **Sauce:** Cut the shallot finely and sweat it gently with no colour in a small pan, then add white wine and ginger powder. Boil this until two thirds of the liquid has evaporated then add black treacle and veal jus. Reduce to a sauce consistency then strain through a fine sieve. **Wafer:** Grate the parmesan on a fine grater and sprinkle onto a baking sheet lined with greaseproof paper then chop the rosemary leaves left over and some ground black pepper. Place in the oven at 180°C for 3 to 5 minutes, until cheese melts and goes a light golden colour. The wafers need to be cut while it is hot as when it cools the cheese will harden like a wafer. **Kangaroo:** Remove from the marinade and drain, then season with salt and pepper. Heat a pan on the gas, add some oil and a knob of butter. Add the kangaroo and brown on all sides. Allow 8 minutes to cook and 2 minutes to rest, then slice thinly and serve as per picture.

