

KANGAROO *Wellington*

Serves 4

INGREDIENTS

10g (1/4oz) dried porcini mushrooms
6 shallots, chopped
150g (5oz) button mushrooms, finely chopped
500g (1lb 2oz) kangaroo loin fillet
30g (1oz) butter
2 tablespoons olive oil
375g (12oz) pack ready-rolled puff pastry
1 medium egg yolk
Freshly ground black pepper



- 1** Preheat the oven to 220 oc/425 oF/Gas Mark 7. Put the porcini in a small bowl, and pour over the boiling water to cover. Leave to soak for 20-30 minutes, then drain and finely chop.
- 2** Heat the butter and 1 tablespoon of the olive oil in a frying pan. Add the shallots and porcini and mushrooms, and sauté for 5-8 minutes. Set aside to cool.
- 3** Season the kangaroo fillet with salt and black pepper. Heat the remaining 1 tablespoon oil in a heavy frying pan over a high heat. Add the meat, and seal on all sides. Transfer to a roasting tin and roast in the oven for 10 minutes. Leave to cool.
- 4** Place the duxelle (which is the shallot and mushroom mixture you've just made) on top of the fillet, Unroll the pastry, then wrap around the fillet to enclose it completely. Place the parcel seam-side down, and decorate with pastry trimmings. Transfer to a dampened baking tray, and brush with the beaten egg yolk.
- 5** Bake the Wellington in the oven for 15-20 minutes until golden and crisp. Allow to rest for 10 minutes before serving.